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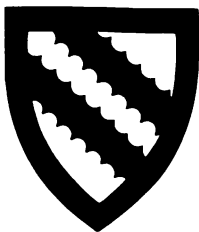
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Oct 16th 1914.

MRS. HENRY J. CHASE'S
COOK BOOK



A Book of
Proven Recipes



TOLEDO, OHIO
1906

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P R E F A C E

The last century has been pre-eminently an age of science. This scientific spirit arising in the laboratory, has permeated all our departments of living. A girl no longer learns how to keep house. She studies "domestic science." The science of cookery, based on the laws of chemistry, has replaced the old hit or miss methods of the natural cooks. In preparing this second volume of recipes, I have aimed to make the directions as explicit as possible. They come from excellent cooks and are all reliable, so believing them to be of real value I dedicate them to that sorely tried individual—The Young Housekeeper.

MRS. HENRY J. CHASE'S COOK BOOK

SECTION 1—THE TABLE

BREAKFASTS.

Breakfasts are a form of entertainment, favored by people of leisure as they are given at any time between nine and twelve o'clock and they do not conflict with the numerous social duties of the afternoon. They are less expensive than dinners, and, like luncheons, form a very pleasant mode of showing hospitality. The table appointments should, of course, be perfectly immaculate, however simple they may be. For an elaborate breakfast, they should be the same as for dinner except that no soup is served and the coffee or tea equipages are already upon the table, as are the bread and butter, peppers and salts, the various relishes, and, of course, the flowers and fruit. The whole fruit is usually the first course, that is apples, cherries, melons or grape-fruit. Those that require sugar such as berries, peaches or pineapples may be taken at the last. The cereals, such as oatmeal, hominy or cracked wheat are eaten after the whole fruit with sugar, cream, syrup or preserves. Coffee, chocolate, tea or cocoa, may be served at the guests' pleasure. After the cereals, come the small meats, the garnished dishes of game or poultry, or fish and eggs if desired.

Boiled eggs should be served very hot the moment they are done, and eaten from the shell with a spoon or broken into an eggcup for the purpose. Breaded chops, croquettes, baked potatoes, fritters or fried cakes should be brought to the table covered with a napkin to retain the heat and absorb the moisture. Buttered toast should be set in the oven for a moment after it is spread and covered also with a napkin. Dry toast should be served on a rack or set on edge on a plate, only a small quantity made at a time. Milk toast should be served in a covered dish. Butter can be cut in small squares, but moulds are prettier. The butter forms should be made some time before hand and kept on ice until needed. Cut fruit with sugar or berries according to the season, served with fried cakes are used as the last course. Waffles may also be used at the last with syrup or powdered sugar and butter.

LUNCHEONS.

Luncheons are usually ladies' parties, served by the hostess at her own home, and the menu, while it may include some features of a dinner, is essentially lighter and frequently some fanciful scheme of adornment is used for the table. The linen may be embroidered or colored. The large table-cloth may be omitted on a handsome table and a set of luncheon doilies with centerpiece to match, used instead. Relishes, bon-bons, fruit and flowers may be used to decorate the tables. The first course for a formal luncheon may be grape-fruit, it is very appetizing as a beginning for luncheon. It should be cut in halves, remove the pulp and all the white, bitter part, cut the pulp into small pieces and return it to the shell, sprinkle with powdered sugar and fill with any white wine. Place a maraschino cherry in the center and serve. Or it may be made more ornamental by scalloping the shell with a pinking iron and cut holes in each scallop with a sharp knife and run ribbon through and tie in a bowknot with ends. Bouillon

served in the proper cups, or a dinner soup in the regular soup plate may be served if desired.

Next in order are the hot entrees—game with a plain salad of cucumbers or sliced tomatoes with French dressing, croquettes and usually a vegetable in some form. Warm rolls are generally used with this course. Roman punch may be served between this and the salad following. Salads for a luncheon are generally light, but rather elaborate, either brought in on the individual plates or prepared prettily in a large salad bowl or dish in some appetizing and attractive manner. Last comes the sweets. Ice cream with fruit syrup may be served in a pretty way; get champagne glasses with open necks, fill the necks with the syrup, then dip one tablespoonful of strawberry or plain white ice cream into the wine glasses, turn over a little more syrup on top of the cream, place a maraschino cherry in the center of each glass and serve. Then comes the coffee in small cups. Chocolate is appropriate as a beverage for luncheons in place of the black coffee. Wines for luncheons are sherry, champagne or sauterne. Summer drinks may be used in their season also.

DINNERS.

Dinner giving is the most expensive and complicated mode of entertainment, involving much thought and attention to details for a comparatively small number of guests, therefore, a dinner invitation should be considered the most complimentary social attention that can be shown. Unless the purpose is to emphasize some special color, no particular uniformity of color is necessary, the massing of some choice variety of flowers with possibly a few ferns being sufficient in the center of a table. The sweets or confectionery should be in harmony with the flowers. Also, if candles are used, the shades should correspond. The beauty of effect is greatly increased by laying more than one set of silver and cutlery at first, in fact if the style of dinner will admit, all the flat-ware required may be placed at each cover and with the napkin, dinner-roll or cut

bread, water tumblers or goblets and the glasses necessary for different wines when served form the details for each place. Salt and pepper may be placed at convenient distances in glass salt cellars and pretty pepper shakers. The salad oil and vinegar may be in cruets and placed upon the sideboard until needed. When butter is served a small plate and knife for it are used. At small dinners this plate may be also used for bread, celery or salt when it is used in large salt cellars. The carafes of iced water and the shell-fish as well as the decanted wines are placed before the dinner is announced. As soon as the guests are seated, the first course of soup or fish is placed before the host or may be served on individual plates brought from the kitchen. The soup should never be so rich as to cloy the appetite for the heavier course to follow and the relish should be selected to stimulate the taste for the more solid viands. Roman punch before the roast is very refreshing to the palate. Entrees such as sweet-breads, garnished pates, steak with garnished sauce, larded poultry, breaded chops, cutlets or hot raised pies, may be served preliminary to the chief course. Only a plain vegetable salad should accompany the game or roast. If the salad is a combination of several ingredients, it should be a course by itself served with cheese crackers. For family dinner, the roast may be of any sort preferred, but for special occasions a large game bird, larded hare or venison with currant jelly would be more appropriate. Several vegetables dressed as Parisienne potatoes creamed or cauliflower, with drawn butter. French peas with hot butter dipped over them should be included in this course. The dessert may consist of cold pudding in moulds, moulded creams and jellies, with eclairs, fancy cakes, candied fruits, ices, glaces and cafe noir. The dessert is generally in two parts, the heavier puddings or individual pastries, &c., preceding the jellies, glaces, &c. The coffee may be served in the drawing room by the hostess, black coffee pot with the small cups and spoons. Also the bon-bons may be passed at the same time.

SUPPERS.

While these little entertainments are usually of the most informal variety they involve care and preparation before hand, as the menu, though not complicated, consists of dishes completely prepared sometime earlier in the day. Suppers are given usually late in the evening, after a theatre party or some similar entertainment, and though frequently partaken of at restaurants, have more of the air of hospitality when they take place at the home of the hostess. The dining table should be prettily arranged, covered either with the usual white cloth, or sets of brightly embroidered doilies with shaded candles. The latter arrangement makes an attractive and cheerful effect. The chafing-dish and coffee percolater are very useful for these occasions. Oyster cocktails in their season are very nice to begin with and can be placed before the guests are seated. Then something warm should be served unless the weather is unsuitable, when some ornamental cold dish, such as aspic jellies, might be substituted. As a rule, however, patties, croquettes or macaroni *a la Italienne* are perfectly appropriate. Creamed chicken or sweet-breads warmed in the chafing-dish and spread by the hostess upon daintily browned toast are appetizing as are also the regulation Welsh rarebit or lobster Newberg which may be entirely prepared by the host or hostess in the presence of the guests. Of course, more than one of these dishes may be used according to the taste of the hostess, but ordinarily one hot course is sufficient. Salads should be kept cold until time for serving. Finger-rolls warmed slightly in the oven, sandwiches of lettuce and mayonnaise or filled more elaborately, as with chipped chicken, ham or sardines are suitable to serve. Brown bread sandwiches filled with creamed cheese or chopped nuts are often used. Olives, small pickles of any sort and relishes to accord with the menu are desirable. The dessert may be of any fancy cream, jellies, glaces in fancy forms, served in tall glasses or sherbet cups

with fancy cakes, confections and coffee. Light wines are served if desired and if the supper takes the form of a Dutch lunch, choice beer makes an appropriate beverage. The assistance of servants may be dispensed with entirely in serving a supper, though a maid might be needed to attend to the bringing in of the hot dishes, filling glasses, passing the cups, placing the plates and removing them between the first course and the salad and taking away the salad plates, to bring in the dessert.

AFTERNOON TEAS.

The refreshments for afternoon teas should be simple, dainty and attractive. Tea may be made and served from the tea table or tea may be arranged and served at one end of the dining table in the dining room. Tea or coffee can be easily made on the table. Chocolate is better made in the kitchen and brought in as it requires longer boiling. A chocolate pot is very nice to serve it in. The cups should be very dainty and whipped cream should be served on chocolate. Wafers or brown bread and butter sandwiches cut into fancy shapes are suitable; crullers for the coffee are also nice. Nut sandwiches are always enjoyed. The dining room darkened and the table prettily decorated adds to the occasion.

THE CARVING AT TABLE.

The art of carving meat at table, consists especially in proceeding with ease, free of all rude motions and impatience. Carving at table is an operation not easy for everybody, but those who find themselves by taste or by obligation, qualified to exercise it, must take pains, however, to acquire some knowledge about the natural construction of complicated pieces which they may be required to carve, I mean those comprising many bones and joints, such as the large sorts of poultry and feathered game; as to butcher's meat and the greater game or venison, a little instinct will suffice. In order to

carve well at table any dish whatever, whether poultry, game or some piece of meat of larger size, one must in the first place be seated at ease so that one's movements are free, that is, unhindered and hindering no one else. The piece to be carved must be placed on the dish, free of gravy, sauce or garnish, so that it may be turned around or over in the direction most convenient.

The tools indispensable for carving are: A solid fork with two prongs, a large, good knife with fine well sharpened blade, also carving scissors are a great help. By means of these facilities, the task of carving at table is singularly simplified. As for the manner of proceeding, it depends naturally on the nature of the pieces. The essential thing in this operation is to know exactly the inward construction of the pieces one has to deal with, to take hold of them in their most practical direction, and lastly to distinguish nicely the most perfect pieces and to carve them without damaging their appetizing appearance. This, however, is a plain and simple study, but a study not to be neglected, for it must embarrass the carver and put him out entirely, if, in course of operation, he is puzzled if he cannot find the exact point where the joints may be divided or if he cuts the meat in an opposite direction.

CARVING OF CHICKEN AND TURKEY—A piece of large poultry which is to be carved at the table requires that he who is charged therewith, take utmost care to carve nice pieces, cutting them neatly and of a pleasant shape that is neither too great, nor too small. In order to carve the poultry nicely and easily, it must be placed on a bare dish before the carver, legs are removed from the body by cutting around and dislocating them. The operation of disengaging the leg is managed by aid of the fork, employing the blade of the knife also, next the wings; the thigh is divided in two. As soon as the thighs are cut off, the breast may be sliced. The back may be divided transversally into two or three pieces, as many per-

sons like this part of the fowl. Besides the art of carving well there is one condition more the operator cannot dispense with, he must work quickly and promptly when the guests are waiting. A pheasant may be carved according to the method applied to large poultry.

FOR CARVING OF PARTRIDGE—If they are young and small they are simply divided in two lengthwise; if large, divide each half in two.

CARVING OF PIGEONS—Young pigeons, divided in two lengthwise.

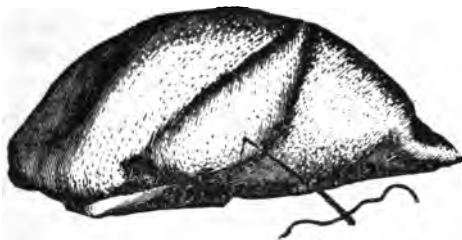
CARVING OF A GOOSE OR DUCK—If the geese and ducks are young, without any impropriety the legs may also be distributed to the guests. After removing the legs and wings, the meat of both sides must be carved in slices not too thin. These slices should be placed on hot plates and basted with a little good gravy, if the geese are stuffed, a little of the stuffing is added to each of the slices. Gravy should be served in a nice boat.

CARVING OF SPRING CHICKEN—They should be divided in two lengthwise, if they are very large, you may cut each half once in two, place each piece upon toast, they should also be placed upon hot plates.

HOW TO TRUSS AND BRING IN SHAPE POULTRY AND GAME—The best way of removing the crop is to make an incision along the backbone just below the neck. It can be removed in this way as easily as by the common method and the appearance of the fowl when laid on the platter is much better. Make an incision near the vent, insert two fingers, loosen the fat from the skin, and separate the membranes lying close to the body; keep the fingers up close to the breast bone until you can reach in beyond the liver and heart and loosen on either side down towards the back. If the fingers are kept up and everything loosened before drawing out, there will be no danger of breaking the gall bladder. The kidneys and lungs are often

left in by careless cooks. Everything must be removed.

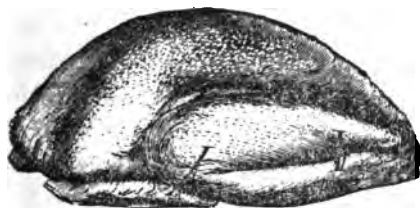
Cross the pinions over the back. Take a large trussing needle, into which insert a long string or line of strong thread.



Set the fowl on the table, rest it on its back, with the left hand, press both legs so as to maintain equal height, then pierce the meat beneath the bone with the

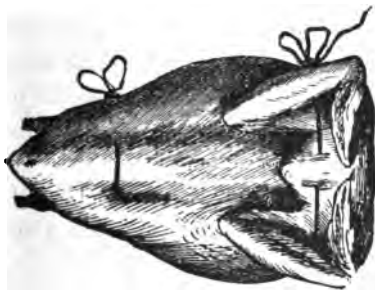
threaded trussing needle, turn the fowl on its side so as to run it through the pinions, taking also the skin of the stomach, draw

the thread fast and tie it on the side; again turn the fowl over, placing it on the back, press legs with the left hand, so as to keep them still of equal height and slip the trussing needle over the



bone of the drumstick; then turn the fowl once more on the side, introduce the trussing needle through the carcass,

coming back to the hanging end of the thread and fastening it. In these conditions, the fowl is trussed in such a manner that both the knots are on the same side, consequently the thread can be cut and removed more easily. Pheas-



ants, pigeons and partridges, can be trussed according to the same method if intended to be roasted.

SECTION 2—SOUPS

Soup is economical food and by a little attention may be made good with very small materials. It should never be made of meat that has been kept too long. If meat is old or has become tainted in the least, the effect is peculiarly offensive in soup. All meat and bones for soup should be boiled many hours, strained and set aside until the next day in order that the fat may be entirely removed. The water in which fresh meat is boiled should be saved and the bones of roast beef should never be thrown away without boiling as they make excellent soup. The richest soups are made by using several kinds of meat together, as beef, mutton and veal, but do not use the fat from mutton.

Buy a knuckle of beef or veal, have the bones well cracked in small pieces, put them in a soup kettle closely covered; for a medium size piece, add five or six quarts of cold water, by using cold water you will secure all the juices, whereas in hot water half the juice is retained in the meat. Let it come to a boil before you add salt or pepper, then season to taste. To make the stock very clear after straining, put it over the fire, skim well and when boiling have ready the whites of three eggs whisked well in a cup of cold water. Add to these a cup of boiling stock, still beating, then whisk the stock while pouring in the eggs, continue the beating until it is almost on the boil, remove it from the fire, let it remain a few minutes, then strain.

After boiling or steaming chicken you can use the broth by adding rice. The carcass of chicken or turkey make a fine soup.

FRENCH SOUP.

Four pounds of veal boiled in four quarts of water with one onion, one carrot, a little thyme, pepper and salt, one tea-

spoonful of corn-starch, (wet in a little cold water), boil until the meat is very tender. Remove the meat, strain the broth and add one cupful of rich cream and turn at once into your tureen with a little chopped parsley at the bottom. Then serve.

CONDA CRUSTS FOR SOUP

Cut the bread in neat, dice shapes of even size and place in a pan in the oven. When brown, pour over melted butter and return to the oven for just a moment, watch it carefully so it will not brown too much. Serve from six to eight to each plate of soup.

VEAL SOUP.

Put a knuckle of veal into three quarts of cold water, with a small quantity of salt, and one tablespoonful of uncooked rice. Let it simmer four hours, when the liquor should be reduced one-half. Remove from fire. Put the yolk of one egg into a tureen, and stir well into it a teacupful of cream. Add a piece of butter. On this strain the soup boiling hot, stirring all the time. Beat it well one minute.

BEEF SOUP.

For a rich soup allow three-quarters of a pound of beef to a person, if not one-half pound; let it boil slowly using one-third more water than you want soup, adding a little salt after it has been well skimmed and a little rice or sago, if too rich, occasionally skim off the fat. When the meat is done, take it out before putting in the noodles or dumplings. Let it boil three hours and serve.

DUMPLINGS FOR SOUP.

One egg beaten light, one-half cupful of milk, two even teaspoonfuls of baking powder, little salt, flour for a stiff batter, drop from the spoon into the boiling soup, turn them as they rise to the top, cover and boil ten minutes.

VEGETABLE SOUP.

Prepare three carrots, three small turnips and three small onions by scraping, peeling and washing, slice them, add one stalk of celery cut fine and a cupful of chopped cabbage. Put them all into two quarts of soup stock and let boil four hours, if the soup boils down replenish it with boiling water. About one-half hour before the soup is served, add four peeled and sliced potatoes.

FAMILY SOUP.

Five potatoes, one can of tomatoes, two small onions, one stalk of celery cut fine, one quart of water, when all are tender, add one tablespoonful of butter, salt and pepper to taste, then serve.

RISSOTI.

BUFFALO, N. Y., SCHOOL OF DOMESTIC SCIENCE.

Wash one cup of rice, dry well. Melt one tablespoonful of butter in a sauce pan, put in rice stirring now and then till it is a light brown. Add it to three pints of stock well seasoned, a minced onion fried brown in a little butter. Cook very slowly until the rice has absorbed one-half of the broth, (about three-quarters of an hour). Add to this a pinch of red pepper, a scant cup of tomato sauce, a tablespoonful of melted butter, two tablespoonfuls of grated cheese. Serve very hot.

CURRY SOUP.

Season two quarts of strong veal broth with two small onions, a bunch of parsley chopped fine, a tablespoonful of curry powder, salt and pepper. A little before serving add juice of one lemon, one teacupful of boiling cream, one teacupful of boiled rice.

CELERY SOUP.

Take white part of two large heads of celery, chop fine, set to boil with one-third cupful of rice with water enough to cover. Allow rice and celery to slowly stew until they can

be rubbed through a coarse sieve. Have hot one pint of milk and an equal quantity of chicken or veal broth. Season to suit taste and serve.

LAMB SOUP.

Take lamb bones, crack and stew for two hours, then set off and let cool, then skim. Season with pepper and salt and a cupful of whipped cream.

MUTTON SOUP.

Five pounds of lean mutton, boil in four quarts of cold water four hours, the last hour add one sliced onion and cup of rice. When the rice is well cooked, strain and add one quart of rich milk, season to taste and boil a few minutes. Have in your tureen two eggs well beaten, pour the mixture over and serve immediately.

BLACK BEAN SOUP.

Soak a coffeecupful of black beans over night and put on to boil next morning with a knuckle of veal. After four hours boiling take off liquor and strain, pick off a few shreds of veal, put in and return liquor to the pot, thicken with brown flour and flavor with ground spices, such as allspice, pepper and cloves. Slice two hard boiled eggs and three slices of lemon and a cup of wine, put into the tureen and pour over your soup.

BLACK BEAN SOUP.

One pound of black beans, soaked over night and boiled slowly all day with one-half pound of salt pork, strain through a sieve, rub it through until nothing is left but the hulls, add a very little clove and cinnamon, add sliced lemon and two chopped hard boiled eggs and a little sherry when ready to serve.

BEAN SOUP.

One cup of beans cooked soft and rubbed through a sieve. Add one quart of milk, one medium sized onion chopped fine, butter, salt, pepper and serve.

BEAN SOUP.

Soak over night one quart of navy beans, in the morning pour off the water and boil slowly all day with one pound of salt pork, rub through a sieve and return to the stove, add one-half cup of butter, one quart of milk, serve with conda crusts, six or eight to each plate.

CROUTONS FOR SOUP.

Cut slices of stale bread into small squares, toast them or fry in hot lard till brown. Skim out, drain and put in the soup tureen before serving the soup.

DRIED LIMA BEAN SOUP.

Three quarts of Lima beans soaked over night, in the morning, pour off the water and boil with one pound of salt pork cut into small pieces, boil until the beans are very tender. I would add one gallon of water and cook slowly. When done, rub the beans through a sieve and return to the stove and add one quart of soup stock and enough milk to make it the right consistency. Serve with small bits of toast fried in butter and lard or browned in the oven. Conda crusts are also good.

CORN SOUP.

One quart of grated green corn, three pints of milk, one quart of hot water, one tablespoonful of flour mixed in a little cold milk, two tablespoonfuls of butter, one sliced onion, salt and pepper to taste. Cook the corn in the water one-half hour, let the milk and onion come to a boil, then add the flour and butter and let it boil up, strain out the corn and onion and add juice of the corn to the milk. Let it cook five minutes and serve.

CREAM OF CORN.

Put one quart of fresh milk in a double boiler, let it get thoroughly hot. Take one quart of canned corn, grind it and add it to the hot milk, stir it and let it stand for a few minutes,

then strain the milk and corn through a sieve and return the milk with the juice of the corn to the stove to keep hot, but do not let it boil. Serve in cups with one tablespoonful of whipped cream on the top of each cup. Add a little salt and butter to the soup before taking it up.

CORN SOUP.

One can of corn, one pint of water, let simmer one-half hour, strain, add one tablespoonful butter, one of flour, salt and pepper to taste, boil five minutes, add one pint of cream, let just come to a boil and serve.

POTATO SOUP.

Slice four large potatoes, one small onion, boil in one quart of water, season with salt and pepper, one tablespoonful of butter. When done, add one pint of rich milk, boil all together again a few minutes and serve. A few slices of bacon, say three slices cut very fine and thin, adds greatly to the flavor.

GREEN PEA SOUP.

Shell three pints of young freshly gathered peas, and cook in a small kettle. At the same time, have the well washed pods boiling in a quart of water in another kettle. At the end of a half hour strain the water off the pods into the vessel containing the peas, add a pint of sweet milk or cream and one or two broken crackers. When the soup comes to a boil, season with salt, pepper and a small lump of butter. Serve immediately.

SPLIT PEA SOUP.

Pick over and wash one pint of dried and split peas, soak over night, pour off the water. Put them on to boil in two quarts of cold water, let them simmer until dissolved, add enough more water as it boils away to keep two quarts of liquid in the kettle, keep it well scraped from the sides of the kettle when soft rub through a sieve and put on to boil again. Add

stock, milk or cream to make the consistency you wish. Cook one tablespoonful of butter and one of flour together, add to the soup, when boiling, salt and pepper, let it simmer ten minutes. Serve at once with fried dice shapes of bread.

EAST INDIAN SOUP.

MRS. RORER.

Put a rounding tablespoonful of butter in a saucepan; add a good sized onion sliced, and cook slowly, without browning the butter. Add a large, sour apple, pared, cored and sliced, a teaspoonful of thyme, a teaspoonful of curry powder, a sprig of parsley, a level teaspoonful of salt and a tablespoonful of lemon juice. Stir, add a quart of good chicken stock and two tablespoonfuls of rice. Cover and simmer gently for fifteen minutes. Send to table without straining.

LENTIL SOUP.

Lentil soup has meat value. Wash the lentils, cover them with cold water, and soak over night; in the morning, drain, add a quart of stock, a pint of water, a bay leaf, a sprig of thyme, a saltspoonful of pepper, a level teaspoonful of salt, and simmer for about two hours, until the lentils are tender, press through a colander, then through a sieve and return the juice to the kettle. Rub a tablespoonful of butter and one of flour together, add them to the soup and stir until boiling. Add a small onion grated, bring to a boiling point and turn at once into the soup tureen. Sprinkle over the soup a tablespoonful of chopped parsley and serve with fried or toasted bread.

TOMATO BISQUE.

One quart can of tomatoes strained, add to the juice six rolled crackers, one large tablespoonful of butter, one-half teaspoonful of soda, salt and pepper, let it cook until well thickened. Put into a double boiler one quart of fresh milk

when hot add the well cooked tomatoes to the milk, let it just come to a boil and serve.

TOMATO CREAM SOUP.

For tomato cream soup, use the same proportions as in the preceding receipe. Serve in cups and add to each cup one tablespoonful of whipped cream and serve immediately.

TOMATO SOUP.

Use stock from beef, ham, veal or any other bones or refuse meat, put two or three quarts into your soup kettle, the size of your family must determine the quantity, cut in one onion, one carrot, if desired a little celery or fresh parsley, add salt and pepper to taste, then make the stock thick with tomatoes, fresh from the vine are much the best, peel the tomatoes and slice them before putting them in, let it boil two hours, then serve.

OYSTER STEW.

Wash and drain carefully one quart of oysters, place on the fire one quart of milk (rich) and allow to simmer, but not boil, boil a pint of water and turn in the oysters, allow to cook until they begin to curl, add to the hot milk one cupful of butter, salt and pepper to taste, turn the oysters into the milk, and serve immediately. This makes a rich stew.

MILK STEW.

Drain one can of oysters, and put the liquor on to boil in a stew pan. Add a tablespoonful of butter, into which the same amount of flour has been worked and one quart of milk, salt and pepper to taste. When boiling, drop in the oysters. Boil up once and serve.

OYSTER SOUP.

Put one quart of milk on to boil in a double boiler. Rinse one quart of oysters in one pint of cold water, let them drain in

a colander, be very careful to pick out the broken bits of shell before cooking. Add to the boiling milk one tablespoonful of rolled cracker crumbs, one tablespoonful of butter or one small cupful of cream, salt to taste. When it boils up add the oysters and let them come to a boil and serve at once.

OYSTER SOUP.

Drain one quart of oysters thoroughly of their liquor. Put in a double boiler one quart of milk one pint of boiling water, one pint of cream and let it come to a boil, season to taste, pour in the oysters and let them just come to a boil and serve immediately. Add butter if not rich enough.

MOCK OYSTER SOUP.

MRS. RORER.

Wash a quarter of a pound of salt codfish; simmer gently for thirty minutes with a quart of water, and six roots of salsify that have been scraped and cut into slices. Remove the codfish, add a pint of milk, a level teaspoonful of salt, a saltspoonful of pepper and two level tablespoonfuls of butter rubbed with three of flour. Stir the mixture until it reaches the boiling point, and serve with oyster crackers.

OYSTER PLANT SOUP.

One dozen salsify (or oyster plant), scrape, slice and put into one pint of boiling water, boil slowly until tender, add one quart of milk, one tablespoonful of butter, two of flour rubbed together, six whole allspices, one blade of mace, one bay leaf. Stir until it boils. Add salt and pepper and let it stand ten minutes on the back of the stove. Remove bay leaf and serve.

OYSTER BISQUE.

One-half pound of butter, two tablespoonfuls of flour, put into a sauce pan together, put on stove and stir until thoroughly mixed, cook one pint of oysters in one pint of milk, strain through a vegetable strainer, beat into the pint of strained milk,

one-half pint of cream, when boiling pour in the butter and flour, add salt and pepper to taste. When ready to serve, add well beaten yolks of two eggs. This will serve six people.

SWISS WHITE SOUP.

Cut veal-steak into small pieces, put into cold water and over the fire. Let this stew gently until the meat is partly tender, then add one potato cut fine or in slices, add also a little parsley or celery. When the meat is quite done, add salt and pepper, one pint of sweet milk and one tablespoonful of butter. Beat up two eggs and stir in rapidly while the soup is boiling, then strain the soup clear and serve. This is a very delicate soup and is quickly made.

The proportions should be: One quart of water to one pound of meat.

BOUILLON.

Three pounds of knuckle of beef cut into small pieces. three pounds of short ribs of beef cut into three or four pieces. Put the knuckle of beef into four quarts of cold water, lay the short ribs in a pan, add a little water and place them in the oven, let them roast until they are a light brown, do not let them burn, that would make the bouillon bitter. Add the light brown ribs to the knuckle of beef and let boil six hours or until the meat is ready to drop from the bones. When all is done, strain and set away over night. In the morning skim the fat from the top and add three bay leaves, three whole cloves, set the stock on the stove, and let it boil for one-half hour. Have ready the whites of three eggs beaten stiff, add just a little water, then add one cupful of boiling stock, still beating, then whisk the stock in the kettle while pouring in the eggs for three minutes. Then remove and season to taste and strain through a cheese cloth. You should have two quarts of stock. Add water to the meat if it should boil down too much. Serve in bouillon cups.

CONSOMME.

Three pounds of shin of beef, three pounds of knuckle of veal, two pounds of fowl, four quarts of cold water, one-quarter of a pound of ham or bacon, five cloves, five pepper cores, one tablespoonful of herbs, one tablespoonful of salt, two onions, one carrot, one turnip, two stalks of celery, three sprigs of parsley, whites of three eggs, one-half teaspoonful of celery seed, the rind and juice of one lemon, two tablespoonfuls of tomato catsup. Cut the meat and break the bones into small pieces, reserving one pound of the beef, place the balance on fire with water and let it simmer for six hours, add the vegetables and spices to cook the last two hours, having first browned the vegetables in hot fat. Also brown the pound of beef and add it with the vegetables. When the soup has cooked six hours, strain it and set away to cool. Next morning remove the fat that has formed and add the well beaten whites of the eggs and the shells and also the celery seed, lemon, salt and pepper. Heat slowly to boiling and cook for ten minutes. Strain through a sieve with a cheese cloth spread over it and add more salt if necessary. Heat again before serving.

TURKEY SOUP.

Take what is left of a roast turkey that cannot be made presentable for the table, including bones, but not the stuffing. boil in two quarts of water four hours with a pod of red pepper, salt, three or four stalks of celery, three potatoes, two small onions sliced. Boil slowly but continuously, skim off fat, take out the bones, strain through sieve. There should be little more than one quart, add one cupful of rich milk or cream add flour enough to make consistency of ordinary soup.

CHICKEN BROTH

BOSTON COOK BOOK.

Clean the chicken and separate it at the joints. Remove all the skin and fat. Cover the chicken with cold water. Add

one tablespoonful of salt, one saltspoonful of pepper, one small onion sliced. Simmer until the chicken is tender. Remove the best part of the meat and put the bones and gristle back and simmer until the bones are clean. Wash and soak one-half cupful of rice half an hour. Strain the broth, remove the fat. Put the broth on to boil again and add to it the rice and the nicest portions of meat cut into small pieces. Simmer until the rice is tender. Add seasoning to taste and serve at once, a little cream may be added. Serve with toasted crackers.

JULIENNE SOUP.

Take a little of each of the vegetables desired, say beets, carrots, onions, turnips and celery. They should be cut into small, fancy shapes with vegetable cutters and stewed until tender in a little water. Each vegetable should be stewed in a separate dish and all turned into the hot clarified soup stock. Season to taste with salt and pepper. A teaspoonful of Worcester sauce will add to the flavor.

MULLIGATAWNY SOUP.

Take clarified soup stock, season with curry powder or Worcester sauce, salt and pepper. Cook small pieces of Macaroni twenty minutes in boiling water, drain and add to the soup.

TURKISH SOUP.

One quart of stock, one-half cupful of rice, yolks of two eggs, one tablespoonful of cream, teaspoonful of salt, half teaspoonful of pepper, a little chopped parsley. Boil the rice in four quarts of water till soft, heat the stock and rub the rice through a sieve into it, cook till smooth, beat yolks, add cream to them. Remove soup from fire, and add everything.

QUICK SOUP STOCK.

Put chopped raw meat, into cold water and simmer a half hour. Strain, thicken, put in a little cooked rice or vegetables that happen to be on hand. Season to taste and serve.

NOODLE SOUP.

To two eggs, add a tablespoonful of water and as much flour as it will absorb. Have it so thick it will scarcely roll, roll out as thin as a wafer and lay on a cloth to dry for an hour, then roll up as for jelly cake, and slice very thin, shake out the strips. Have chicken or beef broth strained and seasoned, drop the noodles in the boiling soup, cook ten or fifteen minutes and serve.

FILLING FOR NOODLES.

Take a bowl of stale bread and moisten well with water, then press all the water from the bread, add salt and pepper to taste, a little nutmeg, one-half bunch of parsley chopped fine, cut fine a small onion and brown in butter. Put all in a dish and add two eggs, beat all together until light. Roll one noodle into five-inch square, put in one tablespoonful of the filling and press the sides together, drop into soup and boil about five minutes, ten minutes before dinner.

CLAM CHOWDER WITH TOMATOES.

Slice one quart of potatoes and boil them five minutes and drain, cut one-quarter of a pound of salt pork into small cubes and fry out the fat slowly to avoid discoloring also add one small onion sliced very thin. Take one quart of solid clams, add a cup of cold water, pick over carefully to remove bits of shell. Strain the water and clam juice through a cheese cloth and in it scald the clams, strain out the clams and keep them hot, add one tablespoonful of flour, one of butter, mix flour and butter together, then gradually add the strained clam liquor. Heat to a boiling point, add the potatoes and add a little more water if necessary and cook the potatoes tender, then add three cups of canned tomatoes that have been passed through a sieve, add two tablespoonfuls of butter in small bits, then add the clams, let it boil up, then pour them over one dozen buttered and split crackers that are in the bottom of the

tureen, salt to taste, or one tablespoonful. Some like a teaspoonful of thyme, a sprig of parsley and one bay leaf .

FISH CHOWDER—NEW ENGLAND STYLE.

Cut some slices of pork thin and fry out dry in the pot you cook your chowder in, then put in a layer of fish cut in slices on the pork and fat, then a layer of onions and potatoes cut in thin slices, another layer of fish, potatoes and onions, until your materials are all in, salt and pepper each layer. Split some crackers and dip them in water and put them around the sides and over the top, put in water enough to cover up in sight, boil until the potatoes are soft, then add half a pint of cream or sweet milk five minutes before you take it up.

SECTION 3—FISH

Fish to be palatable should be perfectly fresh. Fresh fish will be firm and the scales and skin bright. If the gills are red, the eyes prominent and full and the whole fish stiff, they are good, but if the eyes are sunken, the gills pale and the flesh flabby, they are stale and unwholesome and lack the fine flavor of a freshly caught fish. Wash quickly and do not allow fresh fish to lie in the water after cleaning, as it destroys much of their flavor. All fish for boiling should be put into cold water, with the exception of salmon, which loses its color unless put into boiling water. A tablespoonful each of salt and vinegar to every two quarts of water improves the flavor of all boiled fish and also makes the flesh firmer. A fish weighing from four to six pounds will require about thirty-five minutes boiling. Place the fish in a strong white cotton cloth, which wrap around the fish, pin and put into the water. This will keep it in shape. There should be a gentle boiling, a hard boiling is more apt to break the fish. Thoroughly drain the fish before serving. Cream sauce with chopped egg and parsley are very nice, lemon may be tastefully arranged around the dish as a garnish.

BOILED MACKEREL.

Soak the fish for several hours in luke warm water, changing the water several times, then put it into a cloth, wrap it up closely, lay it in a kettle of cold water and when it has boiled one-half hour take it out, drain, lay it on a platter, put a little pepper, butter or cream over it. Set in a hot oven for five minutes and serve.

CODFISH BALLS.

One cup of codfish picked fine, three cups of potatoes cut in small pieces, boil in water together until the potatoes are done, drain and mash, when a little cool add one egg, a liberal

piece of butter. Fry by spoonfuls on a hot griddle or frying pan.

CODFISH BALLS.

Soak your codfish for an hour or two, or over night, just as it suits your convenience. Chop it fine, mix with it twice as much warm, mashed potato as you have of fish, one egg, a little butter, pepper and salt. Mix all very thoroughly, make into balls and fry in hot lard. They will be much surer of not soaking fat if rolled in a beaten egg, especially when the potatoes are new or roll in flour.

CODFISH, SALT.

Shred codfish fine, one pint, put it into one quart of cold water, let it come to a boil, turn off the water and put in the same quantity of milk, moisten one tablespoonful of flour with a little cold milk and stir in, adding a piece of butter half the size of an egg, boil ten minutes, remove from the fire and stir in one beaten egg. Then serve in a vegetable dish.

TO COOK SALT CODFISH.

Cut the fish into pieces four inches square. Put it to soak in a pan of water directly after breakfast and place it on the back of the range where it will just keep warm. One hour before dinner pour off the water and remove any pieces of skin or dark spots there may be on it so it will look nice and white. Pour on more water and set on the range where it will scald, but not boil, as it hardens codfish to boil. Serve it with hard-boiled eggs, sliced and laid over it with drawn butter in a boat.

BROILED SALT MACKEREL.

Select a large, thick mackerel, wash and soak in cold water twenty-four hours, changing the water two or three times, always place the inside of the fish down, or else the salt will settle in it, a little vinegar in the water hastenes the freshening, Take out, wipe dry and hang up one-half day to dry, then broil

over a clear fire, remembering to grease the broiler first. When done, put on a hot platter, season with pepper, a little butter and pour over a half cupful of hot, sweet cream.

SALT MACKEREL WITH CREAM.

Soak the fish in cold water four hours, then cook slowly in clear water until tender, let drain. Take a double boiler, add one cup of rich milk or cream and a tablespoonful of butter, thickened with one tablespoonful of corn-starch that has been wet with a little cold water, cook for fifteen minutes and pour over fish in a hot covered dish or a hot platter.

BOILED STURGEON OR SALMON.

Cut out of the greatest thickness of a large fish one thick slice, boil in salted water with a little stock, if you have it.



Remove it and let it drain well, remove its skin, sponge well its flesh, coat it with half set aspic jelly applied by the aid of a paste-brush.

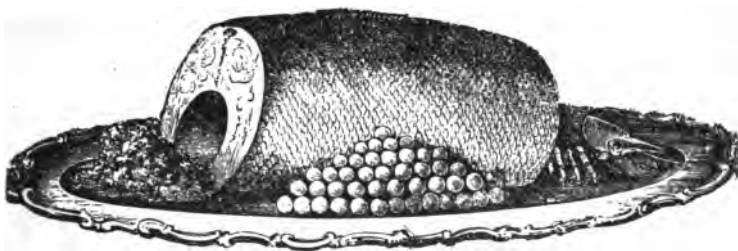
Dish it on a thick layer of well set-jelly. Surround it with halves of eggs boiled hard, serve up separately a boatful of cream dressing with chopped eggs.

FISH A LA CREAM.

Pick apart sufficient cold boiled fish to make a pint. Rub together a rounding tablespoonful of butter and one of flour; add a pint of milk, stir until boiling, take from the fire, add to the fish a tablespoonful of salt, a pinch of pepper, stand it over hot water until thoroughly heated. Serve in pattie shells.

BOILED SALMON.

Scale and draw the piece of salmon, place it on the drainer of a fish kettle, laying it on its belly, fill the cavity with wet cheese cloth so it will retain its shape. Be very careful when you remove the cloth from the center, so as not to break it.



Tie the fish on to the drainer solidly with thread. Boil it in salted water, at serving time drain the fish well and place it upon a platter with a fish trowel.

Garnish it on both sides with potato balls steamed over salted water. On one end of the dish, place a bunch of parsley leaves, on the other end, fried crayfish or parsley leaves. Salmon should be put into boiling water to retain its color.

BAKED FISH.

Cut the fish down through the back so that it will lay flat, roll in flour, salt and pepper it. Forty minutes will bake about a three pound fish in a moderate oven.

BAKED BLUE FISH.

Stuff with a dressing of bread crumbs, pepper and salt, parsley, yolk of an egg and butter, sew up or tie with a tape, pour over some melted butter, bake and baste same as a fowl. A fish weighing three pounds should be baked one and one-half hours. Garnish with slices of lemon.

PLANKED FISH

MRS. S. T. RORER.

A fish plank should be made of hardwood, sixteen inches long and twelve inches wide. Heat it very hot, place the fish skin side down, dust with salt and pepper, baste with melted butter and put it in the under oven of the gas stove or before a wood fire or on the shelf in a coal oven. Cook quickly for fifteen minutes, baste again, garnish with parsley and lemon and send to the table.

FISH TURBOT.

Four pounds of either halibut or fresh cod, boiled and then picked free of bones and finely chopped. Make a cream of three tablespoonfuls, (not very heaping), of flour, to one pint of milk and half an onion chopped very fine, butter size of an egg. Put in after cream is thickened. It is not necessary to have it more than boil up. Add salt, white pepper and chopped parsley. Let the cream cool, not real cold, then first a layer of fish with salt and pepper, then a layer of cream and so on until the dish is filled, last a layer of cream. Cover on top with cracker crumbs, bake in an oven for one-half hour. This makes between five and six pounds, enough for 23 people.

DRESSED FISH.

MRS. PUMEROY.

Take the bones from a steamed or boiled fish while warm, which may be left from dinner, put on to a pie plate, season with pepper and salt, turn over it the dressing of drawn butter and spread over the whole a layer of mashed potato, cover this with beaten egg just before putting into the hot oven, bake until nicely browned slide onto a warm platter just before sending to the table.

SOFT SHELLED CRABS.

MRS. E. O. HILLER.

Clean crabs, sprinkle with salt and pepper, dip in crumbs,

egg and again in crumbs, fry in deep fat and drain, being light they will rise to top of fat and should be turned while frying.

FRIED FISH, FRESH.

MRS. GEO. E. PUMEROY.

Cut the fish into four inch pieces, wash and dry them, salt and pepper, dip them into beaten egg, then into flour or into finely powdered cracker crumbs. Fry in hot, fresh lard. Serve with sliced lemon.

BROILED WHITE FISH

Wash and drain the fish, sprinkle with pepper and salt, dredge with flour and lay with the inside down upon the grid-iron and broil over fresh, bright coals. When a nice brown turn for a few moments on the other side. Take up and spread with butter. This is a very nice way of broiling all kinds of fish, fresh or salted.

ESCALLOPED FISH.

Four pounds of fresh cod. Boil the fish and pick it fine, boil one pint of milk and one onion, straining out the onion. Put the milk on again with one-fourth of a pound of butter and a very little flour stirred in, pepper and salt, let it boil to the consistency of custard or very thick cream. Put in a baking dish a layer of fish and a layer of this cream and then a layer of cracker crumbs with a little butter, salt and pepper. Squeeze over this the juice of a lemon and bake it fifteen minutes.

FRIED FROGS.

Cook only the hind legs. Dip in yolk of egg and fine cracker crumbs seasoned with salt and pepper. Put in a basket and fry one minute in smoking hot fat. Drain and serve in a circle around a center of green peas. Frog legs may also be broiled.

SCALLOPS FRIED.**BOSTON COOKING SCHOOL.**

Pick over and wash quickly, drain between towels, season fine cracker crumbs with salt and pepper. Dip the scallops in the crumbs, then in beaten egg and again in crumbs. Fry in smoking hot fat and serve at once.

FINNAN HADDIE.

This is a smoked salt water fish found in all our markets and groceries and is very nice cooked in this way. Soak in a pan of cold water four or five hours, then wipe dry and broil over hot coals, place on a hot platter with a little butter and pepper and pour over it a half cup of hot cream. Place in the oven a minute or two, then serve at once. This is nice for lunch or tea.

FRIED SMELTS WITH SAUCE TARTARE.

Fried smelts. Carefully draw the fish through the gills fasten tails in the mouths with wooden toothpicks and season fish with salt and pepper. Dip in milk, then roll in flour or egg and bread crumbs. Fry four or five at a time in deep boiling fat and drain on soft paper. Serve smoking hot on a folded napkin, garnish with slices of lemon. Pass the sauce tartare in a separate dish.



Oysters on the Half Shell

SECTION 4—SHELL FISH

OYSTERS.

"It is unwholesome in all months that have not an 'R' in their name, to eat an oyster."—BUTLER.

"I almost think that I could eat one raw."—HOOD.

"He was a bold man that first eat an oyster."—DEAN SWIFT.

OYSTERS ON HALF SHELL.

Place shells on a plate of cracked or shaved ice. It will require five or six oysters to one person, place right in the center of each plate, a quarter of a lemon. If you have any very small shells, put upon them, one teaspoonful of freshly grated horseradish, place them between the oysters on each plate.



OYSTER COCKTAIL.

One teaspoonful of vinegar for each person, two table-spoonfuls of catsup for each person, one teaspoonful of Worcestershire for each person, one teaspoonful of horseradish for each person, two drops of tobasco sauce for each person, one tablespoonful of salt, a pinch of cayenne pepper, five oysters for each person. Wine glasses filled with the mixture and placed upon plate and bank up each glass above the neck with shaved ice to keep the contents cold, divide the mixture equally among the glasses and add five oysters to each glass.

Or place the five oysters and a piece of lemon upon the banked ice of each glass and let each person dip the oysters in the mixture.

TO FRY OYSTERS.

One quart of oysters, drain and lay them in a cloth to dry. Dip each one into beaten yolk of egg, salted and very fine cracker crumbs. Fry in equal parts butter and lard, just enough to brown them nicely. Sprinkle a little salt and pepper on them before you turn them over. Serve on a hot platter immediately.

BROILED OYSTERS.

Wipe the largest and finest oysters quite dry, then dip them into very fine cracker crumbs and season with salt and pepper, put them on a fine wire gridiron over hot coals, brown and serve them on a hot platter with a little butter on each one.

OYSTERS ON TOAST.

Pour one quart of oysters into a sieve, drain thoroughly. Have in a spider one-fourth of a pound of butter, let it get hot, pour the oysters into it, season with salt and pepper; stir constantly until done. Lay the toast on a platter, pour the oysters and contents of spider over the toast.

OYSTER FRITTERS.

One-half pint of sweet milk; two eggs well beaten, flour to make a batter, a little salt and a teaspoonful of baking powder put in a quart of oysters with their liquor and drop them in hot lard by the tablespoonful.

OYSTER PATTIES.

Scald as many oysters as you require in their own liquor. Stir over the fire till melted two tablespoonfuls of butter and two of flour, pour over them one-half pint of oyster liquor and one-half pint of cream and stir till a thick, smooth sauce. Drain the oysters thoroughly, add to the sauce and boil up once. Season to taste and dip into the patties.

OYSTER PATTIES.

Make a rich puff paste and line little pans. Take one pint of milk, a tablespoonful of flour, the same of butter and stir

into the milk while boiling some grated nutmeg and half the rind of a lemon. Turn in a half can of oysters that have been drained and let them scald. Then put three or four oysters with some of the cream dressing into each pattie and bake in a quick oven.

OYSTER PATTIES.

Make paste of rich pastry, prepare as for tarts, bake them and into each pattie put three or four oysters, stewed in a dressing of rich cream. Cover with a round of pastry. Serve while hot.

CREAMED OYSTERS IN PEPPERS.

MRS. RORER.

Heat a quart of oysters to the boiling point. Drain and make a sauce with oyster liquor, cream, flour, butter, salt and pepper, add the oysters. Cut around the stem of red or green peppers and remove stems and seeds. Turn the oysters into these cases, sprinkle with buttered cracker crumbs and brown.

OYSTER OMELETTE.

Six well-beaten eggs, one pint of chopped oysters, pepper and salt, pour in a buttered pan. When cooked turn over and serve hot.

PANNED OYSTERS.

Wash twenty-five large oysters in cold water, drain ten minutes, put frying pan over a hot fire and put in the oysters, shake and stir until they boil, then add salt, pepper and a piece of butter the size of a walnut. Serve in a hot dish.

SMOTHERED OYSTERS.

BOSTON COOK BOOK.

Put one tablespoonful of butter in a covered sauce pan with a pinch of white pepper, one teaspoonful of salt and a few grains of cayenne. When hot, add one pint of oysters carefully prepared, cover closely, shake the pan to keep the oysters from sticking, cook two or three minutes or until plump. Serve on hot toasted crackers.

OYSTER FRICASSEED.

Dry the oysters, have some butter in a sauce pan and when it is brown, add the oysters. Keep stirring them constantly in the hot butter until they swell up, then add one pint of boiling cream in which you have stirred two tablespoonfuls of flour. Salt and pepper to taste. Have some large crackers warmed and on your meat platter and pour your oysters over them.

SCALLOPED OYSTERS.

One quart of solid oysters washed and drained two dozen milk crackers rolled very fine. Put in oyster dish a layer of oysters and season them with a layer of cracker crumbs, and another layer of oysters and season, then more crumbs, continue until the dish is filled. Beat two eggs very light with one pint of milk, pour over the dish. Make little holes with the spoon all over the top of the dish of oysters so the milk and egg will soak in. Let stand fifteen or twenty minutes before baking. Bake one-half hour.

OYSTER PIE.

Line a buttered baking dish with pastry and place in it a layer of fine, large oysters, rub two tablespoonfuls of butter smooth with as much flour and place small bits of it here and there on the oysters, sprinkle with pepper and salt, follow this with another layer of oysters dotted with butter and seasoned as before. Continue this process until the dish is full. Pour in enough oyster liquor to fill the dish within an inch of the top and cover all with a rich pastry. Bake until a delicate brown, rub over with a little butter or the white of an egg and serve hot.

PICKLED OYSTERS.

BOSTON COOK BOOK.

Cook one quart of oysters in the liquor until plump. Remove the oysters and add to the liquor half a cup of good cider vinegar. Skim as it boils and add one teaspoonful of salt, two

blades of mace, ten cloves, ten pepper corns, ten allspice berries and a few grains of cayenne pepper. Boil five minutes. Pour the liquor over the oysters and when cold seal in glass jars and put in cool dark place. They will keep two weeks.

SHRIMP CREOLE.

One can of shrimps, one pint of cream, the juice from one-half can tomatoes. Heat the tomato juice and thicken with corn-starch, stir in cream and shrimps and cool a few minutes. Season well and serve on toast.

SHRIMP OMELET.

Toss half a pint of canned or fresh shrimps in a little hot butter for a moment. Add a little salt and pepper and a tablespoonful of tomato sauce. Prepare the omelet and just before folding, add the shrimps and serve.

SCALLOPED CRABS.

BOSTON COOK BOOK.

Pick the meat from the shells, mince it and mix with a cream sauce, season with salt and pepper, put the mixture in shells, cover with buttered cracker crumbs and bake until brown.

DEVILLED CRABS.

Prepare as for scalloped crabs, adding mustard, cayenne pepper and lemon juice to the seasoning.

SOFT SHELL CRABS, FRIED.

Pull off the sand bags and the shaggy substance from the sides, then wash and wipe dry. Sprinkle with salt and pepper, roll in crumbs, then in egg and again in crumbs and fry in smoking hot lard.

LOBSTER a LA NEWBERG, DENVER, COLO.

Cut enough lobster meat into small pieces to make three cupfuls, put into a double boiler over the fire. Stir in two tablespoonfuls of butter, one of brandy, three of sherry and two

of Maderia. Beat the yolks of three eggs very light with one cup of rich cream, add this to the lobster. Season to taste and remove from the fire immediately. Serve at once.

STEAMED CLAMS.

BOSTON COOK BOOK.

Wash and scrub the shells. Put them in a kettle without water, cover closely and cook till the shells open, take them out with a skimmer, pour the clam water into a pitcher and let it settle, turn it off carefully into a cheese cloth. Remove the clams from the shells, peel off the thin skin around the edge and cut off the whole of the back end. (Scissors are better than a knife for this purpose). Rinse each clam in a little of the water and if very large, cut the tough part into small pieces. When the water is clear, pour it into a sauce pan, add the clams and heat again till just hot, but not let them boil. Serve with brown bread or toasted crackers and let each person season them to taste with melted butter, pepper and vinegar.

SCALLOPED CLAMS.

Prepare the clams as in steamed clams. Make a white sauce as for fish. Put the clams in a shallow dish or in clean shells, cover with the sauce and buttered crumbs and bake until brown.

SECTION 5—MEAT AND FISH SAUCES

SAUCE TARTAR.

Beat well the yolk of one egg, add one teaspoonful of salt, and one of dry mustard, work well together, pour in slowly two tablespoonfuls of salad oil, alternating with a few drops of lemon juice or vinegar, a dash of cayenne pepper. When these are well mixed add two tablespoonfuls of capers, a very small onion grated, a small cucumber pickle and a little parsley, all chopped fine.

SAUCE TARTAR.

Good for boiled or fried fish, fish salad or boiled chicken. One tablespoonful of mustard, one-half teaspoonful of pepper, teaspoonful of powdered sugar, half teaspoonful of salt and a few drops of onion juice. Yolks of two raw eggs, one-half cup of oil, three tablespoonfuls of vinegar, one tablespoonful of chopped olives, one of chopped capers, one of chopped cucumber pickles and one of chopped parsley. Mix all together, then add the yolks and stir well, add the oil slowly, then the vinegar. This will keep some time.

SAUCE TARTAR.

Twelve olives, twelve small cucumber pickles, one-half cup of capers, two tablespoonfuls of parsley. Chop all fine, add cooked salad dressing until it is the consistency you want.

HORSERADISH SAUCE, HOT FOR BEEF.

Four tablespoonfuls of grated horseradish, four tablespoonfuls of powdered crackers, one-half cup of cream, one tablespoonful of powdered sugar, one teaspoonful of salt, one pinch of pepper, one teaspoonful of made mustard, two tablespoonfuls of vinegar. Mix and heat over hot water.

HORSERADISH SAUCE, HOT FOR VEAL ROAST.

One and a half cups of cream, two cups of cracker crumbs, one teaspoonful of salt, three tablespoonfuls of grated horseradish, two tablespoonfuls of sugar, one tablespoonful of vinegar, one tablespoonful of butter, white pepper to taste. Put all ingredients in a bowl placed in a pan of hot water on the stove, stirring constantly until thoroughly mixed and heated.

COLD HORSERADISH SAUCE FOR COLD MEATS.

Cream one-fourth cup of butter till very light, add three tablespoonfuls of grated horseradish, one tablespoonful of very thick cream and half a teaspoonful of vinegar. Keep it on ice until thick and cold.

MINT SAUCE.

One-half cup of fresh mint, one large tablespoonful of sugar, one cup of vinegar, use only the leaves and tender tips, crush or chop them. Let it get thoroughly hot, but not boil, let it stand twenty minutes before using. If vinegar is too strong, add more sugar.

PARSLEY SAUCE.

One-half cup of butter, one tablespoonful of chopped parsley, juice of one lemon, one teaspoonful of flour, cayenne and salt to taste.

SAUCE PIQUANT.

Beat to a cream, one-half cup of butter, stir it over the fire until melted, adding finely chopped parsley and chives or onion, one tablespoonful of tarragon vinegar.

TOMATO SAUCE.

Stew fresh or canned tomatoes, one pint until tender, then pass through a fine sieve. Return to saucepan, add one tablespoonful of flour and one of butter, rubbed together. Add one-half cup of milk or stock, salt and pepper to taste. Also add to the tomatoes one-half teaspoonful of soda, before putting the milk in. Simmer twenty-five minutes. Fine with veal cutlets.

CAPER BUTTER.

Chop one tablespoonful of capers very fine, rub them through a sieve, mix them with half teaspoonful of salt, a pinch of pepper, add one small tablespoonful of butter (cold). Put a layer of this butter on a dish and serve fish on it.

MANDRANG SAUCE.

Chop together two moderate sized cucumbers with half the quantity of mild onion. Add the juice of one lemon, half-teaspoonful of salt, third as much of cayenne, and a glass of white wine vinegar. Preparation is served with any kind of roast meat.

MUSTARD SAUCE FOR CORN BEEF.

After the beef has been boiling for two hours, take a pint of the broth from it to use for sauce. Peel and chop three small green onions and put them over the fire in a pint of broth to boil for one-half hour, then add a level tablespoonful of dry mustard, one-half cup of vinegar and a high seasoning of salt and pepper, stir the sauce thoroughly and keep it hot until it is required for the beef.

BROWN SAUCE.

Take two tablespoonfuls of butter, melt and add one tablespoonful of grated onion. Let it brown slightly, add two tablespoonfuls of flour, mix well and add one pint of good rich stock, stir until boiling, add the juice of one lemon a few drops of caramel, salt and pepper to taste. Strain and use.

CREOLE SAUCE.

DOMESTIC S. T. SCHOOL.

Two tablespoonfuls of chopped onion, four tablespoonfuls of finely chopped peppers (green), two tablespoonfuls of butter, two chopped tomatoes, one-quarter cup of sliced mushrooms, six olives stoned, one and one-third cups of brown sauce, salt and pepper, one glass of sherry wine. Cook onion

and butter five minutes. Add tomatoes, mushrooms and oilves and cook three minutes, then add brown sauce, bring to a boiling point, add the wine the last thing.

BOSTON COOK BOOK.

These sauces may be made with one pint of good, plain drawn butter as a foundation :

CAPER SAUCE (FOR BOILED MUTTON).

Add six tablespoonfuls of capers.

EGG SAUCE (FOR BAKED OR BOILED FISH).

Add three hard boiled eggs chopped.

PARSLEY SAUCE (FOR BOILED FISH OR FOWLS).

Add two tablespoonfuls of chopped parsley.

SHRIMP SAUCE (FOR FISH).

Add half pint of shrimps, whole or chopped, two teaspoonfuls of lemon juice, a few grains of cayenne pepper.

OYSTER SAUCE (FOR BOILED FISH, TURKEY OR CHICKEN).

Parboil one pint of oysters. Drain and use the oyster liquor in making one pint of drawn butter sauce. Season with celery, salt, cayenne. Add the oysters, cook one minute longer and pour it over the fish or chicken. Add the beaten yolk of one egg, or one glass of claret wine if you wish a rich sauce.

LEMON SAUCE (FOR BOILED FOWL).

Add the juice and pulp of one large lemon and the chicken liver boiled and mashed fine.

CURRENT JELLY SAUCE (FOR BOILED MUTTON).

Make one cup of brown sauce, strain it and add half cupful of melted current jelly. Heat until jelly is well mixed. Serve very hot.

DRAWN BUTTER SAUCE.

One pint of hot water or milk, two tablespoonfuls of butter, one tablespoonful of flour, one saltspoon of salt, a pinch of pepper, mix the flour and butter together. When well mixed add it to the hot liquid and stir until it thickens and is perfectly smooth. If this sauce should not be free from lumps strain it before serving.

MAITRE D'e HOTEL BUTTER HOT.

BOSTON COOK BOOK.

Add the beaten yolks of two eggs, to the Maitre d' Hotel butter and when ready to serve add one pint of drawn butter, made with strong white stock.

MAITRE D'e HOTEL BUTTER, COLD FOR BEEF-STEAK.

One-quarter cup of butter, one-half teaspoonful salt, one pinch of pepper, one tablespoonful of chopped parsley, one tablespoonful of lemon juice. Rub the butter to a cream, add salt, pepper, parsley and lemon juice. Spread it on hot beefsteak

TURKEY GRAVY OR SAUCE.

MRS. CHASE.

I was asked a few days ago how I made turkey gravy brown. If it does not become brown while the turkey is roasting, I remove the fowl to a hot platter and either place the pan containing the gravy upon the stove or turn the gravy into a frying pan and add one-half tablespoonful of butter. Then let the gravy cook until it has taken a nice brown in color. If it should boil down too much add a little water. It must be stirred constantly, then add your thickening and a little milk if you wish. Continue the stirring until it thickens.

CHICKEN GRAVY.

After steaming chicken for frying, I take some of the broth from the kettle that the chicken has been steamed over,

and put it into a frying pan with a small bit of butter and cook it down, adding more broth until I have attained the color and amount that is needed. A little cream added to the gravy makes it richer and a very nice color. Veal chops fried and removed to a hot platter and the gravy browned, adding cream or milk and thickening, stirring constantly until it is well thickened, then turn the gravy over the chops.

CREAM SAUCE.

Rub together two tablespoonfuls of butter and one of flour, add a pint of milk, stir over the fire until it reaches the boiling point and is smooth and creamy.

EGG SAUCE.

Add hard boiled eggs to the cream sauce, nicely chopped.

SAUCE FINISTE.

MRS. HILLER.

Cook three tablespoonfuls of butter until well browned, and add half teaspoonful of mustard, few grains of cayenne, one and one-half teaspoonfuls of Worcestershire Sauce, one teaspoonful lemon juice and three-fourths cup of stewed and strained tomatoes.

BOILED MUSTARD.

Three tablespoonfuls of mustard, one tablespoonful of granulated sugar, well worked together. Beat in one egg until smooth, add one teacupful of vinegar a little at a time, working all smooth, set on stove in double boiler and cook three or four minutes, stirring all the time. When cool add one tablespoonful of olive oil, taking care to get all thoroughly worked and smooth.

MADE MUSTARD.

One cup of vinegar, one tablespoonful of flour, one tablespoonful sugar, two of dry mustard, one teaspoonful of tumeric. Mix flour, mustard, sugar and tumeric together in a

little cold vinegar, then add the remaining vinegar and cook in a double boiler until it thickens, stirring constantly, if it becomes too thick add a little more vinegar and one teaspoonful of salt. This will keep for months in bottles.

BECHEMEL SAUCE.

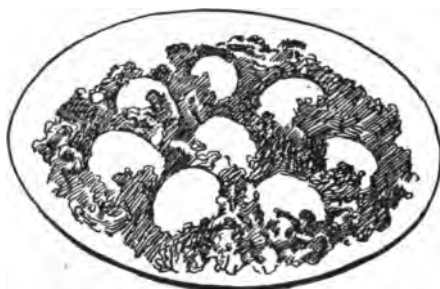
MRS. HILLER.

Cook in one and a half cups of white stock one slice of onion, one slice of carrot, bit of bay leaf, a sprig of parsley, half teaspoonful of pepper corns twenty minutes. There should be one cupful of stock left. Melt four tablespoonfuls of butter, add four tablespoonfuls of flour and strain in hot stock, stirring briskly until smooth and glossy. Add one cup of scalded thin cream and season highly with salt and pepper and a few grains of nutmeg. Add the yolks of two eggs slightly beaten after moving sauce pan to back of range. Do not allow sauce to boil after adding eggs.

SECTION 6—EGGS

STUFFED EGGS.

Boil six eggs twenty minutes. Remove the shells and cut carefully lengthwise. Remove the yolks and put the two whites of each egg together, that they may not become mixed. Mash the yolks and add one teaspoonful of soft butter, a few drops of onion juice and half the quantity of potted or deviled ham or tongue. Or if minced chicken, lamb or veal be used season to taste with salt, pepper, mustard and cayenne or chopped parsley. Fill the whites with the mixture, smooth them and press the two halves together being careful to fit them, just as they were cut. Spread the remainder of the yolk mixture on a shallow dish and place the eggs on it. Cover with a thin white sauce, sprinkle buttered crumbs over all and bake until the crumbs are a delicate brown.



STUFFED EGGS GARNISHED WITH PARSLEY.

DEVILED EGGS.

Boil the eggs twenty minutes, shell and cut in halves. Take out the yolks and mix to a paste with mustard, salt, pepper and vinegar to taste, using only melted butter enough to make the paste smooth and of a proper consistency. Put mixture back into the halved whites.

If you have nice boiled salad dressing, that is very nice to use in place of salt, pepper, butter and vinegar.

BEAUREGARD EGGS.

Boil four eggs twenty minutes. While they are cooking prepare a cream sauce with one tablespoonful of butter, one of flour and one cup of cream or milk. Melt the butter without browning, add the flour and stir until smooth, then add cream or milk. Stir constantly until it thickens. Season with salt and pepper. Add the whites of the eggs, pressed through a sieve to the sauce. Lay nicely browned even pieces of toast on a hot platter, cover with the sauce, then put on top the yolks of eggs, pressed through a sieve also.

HARD-BOILED EGGS.

THE BOSTON COOK BOOK

Cook eggs for twenty minutes in water just below the boiling point. The yolk of an egg cooked ten minutes is tough and indigestible, twenty minutes will make the yolk dry and mealy, then it may be more easily rubbed smooth for salad or other mixtures and more quickly penetrated by the gastric fluid. If the shell of an egg be cracked before boiling, pierce several small holes in the large end to keep the contents from bursting out at the crack.

BOILED EGGS (THE BEST WAY FOR THE SICK.)

Put the eggs in a saucepan, cover with boiling water let them stand about ten minutes where the water will keep hot (180 degrees), but not boiling. The whites should be of a soft jelly-like consistency and the yolks soft but not liquid. Experience will show the exact time to keep the eggs in the water to suit individual taste. They should be served immediately as they harden by being kept in the hot shell.

BOILED EGGS.

Be sure the eggs are fresh and that they are perfectly clean, if not, wash them. Lay them carefully in water that has just

begun to boil, or what is nicer, lay them in an egg or croquette basket and plunge in the water. Let them boil three minutes, serve in a cup.

FRIED EGGS.

After frying ham, drop the eggs one by one in the hot fat and dip the hot fat over them with a spoon until a film has formed on the yolk and the white is firm. Serve them alone or on the ham. Eggs may be fried in other fat and served on broiled ham. Poached eggs are also nice served on broiled ham,

EGG GEMS.

Mix together chopped meat and bread crumbs with salt and pepper, butter and a little milk. Fill some individual cups with the mixture, then break an egg carefully upon the top of each, season a little with salt and pepper, sprinkle fine cracker crumbs on the top, bake eight minutes, eat hot.

SHIRRED EGGS.

BOSTON COOKING SCHOOL.

Sprinkle the bottom of individual dishes with bread crumbs, drop one or two eggs in each dish. Dust the edges lightly with crumbs, stand the dishes in a baking pan of hot water and bake in the oven until the eggs are just set. Remove and dust lightly with salt and pepper and place a bit of butter in the center. Send at once to the table.

SHIRRED EGGS.

Heat saucers, butter them, break into each two eggs, set them into the oven and cook to suit the taste, rare or well done. Remove, dust with salt and pepper and place a bit of butter in the center. Serve in the dishes in which they are cooked.

BAKED EGGS.

Butter a baking pan, break into this while a little warm, fresh eggs, as many as the pan will hold and not touch. Set them in the oven with a small piece of butter and a little salt

and pepper on each egg, bake until the whites are set. Serve on toast.

EGGS WITH CREAM.

FRENCH RECIPE

Slice two or three white onions, put them into a flat stew-pan with butter, let them fry quite gently, stirring them, season with salt and when they have taken a nice color, sprinkle over a pinch of flour, moisten them with a little cream, so as to keep the stew a little consistent, finish cooking the onion in the sauce. On the other hand, boil hard six or seven eggs, mince the whites, mix them up with the stewed onion, season them, dish them up, form a hollow in the center, in this hollow place the yolks of eggs passed through a sieve.

POACHED EGGS WITH CREAM.

Plunge eight eggs into warm water, whole, without breaking them, let the water boil five minutes, keeping the stew-pan covered, this done drain them, plunge them into cold water and let them thoroughly cool, then remove the shell, breaking it gradually. Warm the eggs in warm water for a few moments, drain them, dish them up, cover them with a reduced bichamel sauce, finished with a few tablespoonfuls of tomato sauce and a piece of butter. Handle them gently for the yolk is soft.

GOLDEN BUCK OR POUCHED EGGS WITH CHEESE.

Cut five ounces of soft domestic cheese in small pieces. Put into a sauce pan with one egg a level tablespoonful of butter, half teaspoonful of salt, a pinch of cayenne, a level teaspoonful of mustard and five tablespoonfuls of milk. Set the sauce-pan over another which contains boiling water and stir until cheese is soft and creamy. Then set where the mixture will keep hot but will not cook any more, toast five slices of bread and keep hot. Poach one egg for each slice of toast and after spreading the cheese mixture on the toast, place one egg

on each slice. Have a little butter, mustard and salt, rubbed together and drop a bit upon each egg and serve at once.

BAKED EGGS.

Take six eggs, one-half cup of cream and one-half cup of milk, beat the eggs separately, then all together, put them into a pudding dish and bake about twenty minutes.

SCRAMBLED EGGS.

Beat three eggs well with a fork add half teaspoonful of salt and half cup of milk, turn into an omelet pan that contains one-half tablespoonful of hot butter, cook quickly stirring constantly until the egg is firm but soft. Have ready a warm dish, pour the eggs into it and serve immediately. Or serve on minced ham or veal.

POACHED EGGS.

Have a slice of toasted bread for each egg trimmed nicely cut with a round cutter before toasting. Place a shallow flat pan nearly full of salted and boiling water, remove all the scum, break each egg into a saucer and slip them into the water carefully, dip the water over them and when a film has formed upon the yolk and the white is firm, take each egg up with a skimmer and place upon the toast, a bit of butter and salt put upon each egg.

EGGS WITH ONIONS

FRENCH RECIPE.

Mince five or six white onions, let them slightly blanch, drain them well, put them into a stewpan with butter, let them fry at a slow fire, season them, sprinkle over a tablespoonful of flour, another of curry powder, moisten them with a little more butter, stir the stew until ebullition, remove it back to a moderate fire and thus finish cooking the onions.

In the meantime boil hard ten fresh eggs, let them cool in plenty of water, previous to removing their shells. Remove

the shells from the eggs, place them in warm water until they are needed, then cut them once in two lengthwise, arrange them on a dish. When the onions are done, finish them with two yolks of eggs mixed with a spoonful of curry-powder, diluted with a half cup of raw cream, pour the stew over the well warmed eggs.

HOW TO MAKE AN OMELET.

To prepare an omelet, use a frying pan the size of a breakfast plate, see that it is perfectly clean and smooth and place in it one tablespoonful of butter. Break four eggs and beat them up with a little parsley and a pinch of salt, the eggs should not be beaten too much, as it makes them thin and destroys the appearance of the omelet. When the butter is melted, pour the omelet mixture in the frying pan, as it cooks raise the edge with a knife and press it slightly towards the center. The moment it is thickened, or "set" fold the omelet and serve. Two eggs are enough for an omelet for one person.

APPLE OMELET.

Stew six large apples as for sauce, beat them very smooth while hot and add one tablespoonful of butter, five of sugar, nutmeg to taste. When cold add the yolks of three well beaten eggs and then the whites, also beaten. Pour it into a deep baking dish, which has been warmed and buttered, and then into a moderate oven, until it is baked a delicate brown. Eat warm, not hot.

SPANISH OMELET.

Stew one can of tomatoes until quite thick, stirring until smooth, season highly with salt and cayenne pepper. When nearly done, add one can of mushrooms cut in small pieces, with juice of same, again boil until quite thick, (as it takes time, the tomatoes could be cooked down the day before), add one tablespoonful of butter with tomatoes. Make an omelet of a dozen or ten eggs, add salt, pepper and a little butter. Put half

in buttered dish and bake until nearly done, place upon this the prepared tomatoes and mushrooms. Then turn over all the remaining eggs and bake about twenty minutes. Serve immediately.

PLAIN OMELET.

Six eggs beaten very light, whites and yolks separately, add to yolks a small cup of milk, salt and pepper to taste, stir in the well beaten whites lightly, melt a piece of butter in frying pan, have it hot, turn in the mixture, and as soon as it is thickened or set, fold the omelet and serve.

OMELET.

From five eggs take the whites of three, beat the eggs until light, add one-half teacup of milk, and a little salt, beat the whites to a stiff froth. Have a frying pan with a little butter in it on the stove as hot as possible, without burning the butter. Pour first the eggs and milk into the pan when just cooked through, not any longer, spread upon them the whites. Remove the pan to a hot oven for a moment and slightly cook the whites, then fold the omelet double and turn out upon a dish for the table.

If a cheese omelet is required, sprinkle a tablespoonful of cheese over the mixture and stir it well before putting into the frying pan. If sweetmeats are desired, spread the omelet with a thin layer of fruit just before folding.

These omelets are nice with minced meat which has been seasoned with butter, pepper and salt, warm the meat before spreading upon the omelet before folding. Ham, chicken, veal or most any minced meat is good.

OMELET WITH PEAS.

BOSTON COOKING SCHOOL.

Have ready, cooked and heated, a pint of nice, green peas, season them with salt, pepper and butter. Beat six eggs until thoroughly mixed, but not light, add six tablespoonfuls of

water, a saltspoonful of pepper and a teaspoonful of butter, the butter should not be melted. Put a tablespoonful of butter into an omlet-pan. When hot, not brown, turn in the egg mixture, shake over a hot fire until the omlet begins to "set". Dust with half a teaspoonful of salt and with a limber knife lift the edge of the omelet, allowing the soft portion to run underneath, shake again and continue until the omelet is cooked. Put three or four tablespoonfuls of peas in the center, fold over the omlet, turn it out on a hot dish, pour around it the remaining quantity of peas and send it at once to the table.

OMELET WITH ASPARAGUS HEADS.

FRENCH RECIPE.

Boil in salted water three or four handfuls of green asparagus heads, keeping them rather firm, then drain. Break five fresh eggs, beat them well for five minutes, season them. Half melt one large tablespoonful of good butter in stew pan, pour into this pan the beaten eggs and set it on a moderate fire, stir the preparation quickly with a spoon, thicken it to cream in order to get it as smooth as possible, when it begins to set, take it off the fire, introduce into it two spoonfuls of raw cream, a small piece of butter cut in little bits and sprinkle over the asparagus heads. Return it to the stove until it is thoroughly set, then fold it over and slide it onto a hot platter.

SECTION 7—SANDWICHES

HAM SANDWICHES.

Cut slices of bread quite thin, remove the crust from the slices, trim evenly, butter lightly. Cut cold boiled ham very thin and put between the slices, some are fond of a little mustard spread upon the ham. A very attractive way is to cut the sandwiches crosswise.

HAM SANDWICHES.

Take bits of ham that are left over, grind or chop very fine mix them with salad boiled dressing to consistency to spread easily upon the slices, place them together and trim off the crust. I think the best way is to cut the crust off before adding the ham.

LETTUCE SANDWICHES.

Lettuce sandwiches are very nice, cut the slices thin and trim as above, butter lightly, place a leaf of lettuce upon the slice, spread it with boiled dressing and place the other slice upon it.

WALNUT SANDWICHES.

Cut the bread thin, butter it lightly, spread over each slice, Neufchatel or cream cheese cut very thin, then English walnuts cut in thin slices, sprinkle with salt and put the slices together.

CHICKEN AND ALMOND SANDWICHES.

Chop fine half cup of cold roast chicken, and one large tablespoonful of blanched almonds pounded in a mortar. Mix with mayonnaise dressing. Add a little celery salt and paprika. Use as sandwich filling.

CHEESE AND ENGLISH WALNUT SANDWICHES.

Beat one-half cup of butter to a cream, add a few grains of cayenne and salt, and very gradually, one-fourth of a pound of American cheese, grated, then mix one-fourth of a pound of

English walnut meats chopped very fine. Spread this mixture upon bread prepared for sandwiches. This preparation is good for any kind of bread.

MIXED SANDWICHES.

One-half pound of boiled ham, one box of sardines, three good sized pickled cucumbers chopped fine, mix all together thoroughly, and spread on bread, spread lightly with mustard.

LOBSTER SANDWICHES.

Chop fine the meat of the lobster, add the soft parts, season with tabasco sauce, lemon juice and oil and spread upon lightly buttered bread cut for sandwiches, press two corresponding pieces together.

EGG AND CRESS SANDWICHES.

Cut bread in thin slices and with a tin cutter stamp out into diamonds, hearts or other fanciful shaped pieces. Mix together sifted yolk of egg and the finely chopped white of egg, cress leaves and mayonnaise dressing. Spread this mixture upon the bread, press two similar shaped pieces together and serve around a bunch of cress. Garnish with hard boiled eggs cut in quarters.

SARDINE SANDWICHES.

Remove the bone and skin from one box of sardines, mince it well, add chopped cucumber pickle and olives together, add a little vinegar, a little boiled salad dressing to a consistency to spread easily upon the slices, place them together and serve.

SECTION 8—BREAD, YEAST AND TOAST

BREAD WITH POTATOES.

For four loaves of bread take four medium sized potatoes, boil, mash and strain them through a colander into an earthen dish, taking care in cold weather that the dish is warm. Scald one quart of milk and turn it into a pan, add tablespoonful of butter and one of salt, when just warm turn it over the mashed potatoes, add flour sufficient to make a thick batter; also add one teacup of home-made yeast or one cake of compressed yeast that has been dissolved in a half cup of luke warm water. Mix well and set in a warm place to rise. When the sponge is light, it will be full of air bubbles, mix with this gradually sufficient flour to make a stiff dough, knead it thoroughly, cover closely and set it again in a warm place to rise until double its original size. Make into four loaves, always cover and set it to rise in the same temperature. Let it rise double its size and bake in a moderately quick oven three-quarters of an hour if you make this quantity into four loaves. Turn the pans occasionally to insure a uniform color. When it is done remove it from the pans, cover it with a cloth until it is cold. Flour should always be sifted. Flour that is made of grown wheat, the bread should be made without potatoes.

MILK BREAD.

You can use milk or water, or half and half. Milk makes a richer and more nutritious bread. For four loaves, scald one quart of milk in a double boiler. When steaming hot pour it into a mixing bowl or your bread rising pan, add a tablespoonful of butter, two level teaspoonfuls of salt and one tablespoonful of sugar, stir until sugar and salt are dissolved and when milk is lukewarm stir in one compressed yeast cake, dissolved in half a cup of lukewarm water. Mix well, add suffi-

cient sifted flour to make a fairly thick batter. Beat until it is smooth and full of bubbles. Cover closely and set in a warm place, about 72 degrees Fahr., until the sponge doubles its original bulk and is very light. Then add enough flour to make a dough just stiff enough to handle. Turn out on a well floured board and knead quickly and lightly with the fingers until the dough is smooth and velvety to touch and loses all stickiness. Put back into bowl, cover closely and set again to rise until double its original bulk. Always observe this rule with bread each time the dough is set to rise. Make into loaves and place each loaf in separate pan, always cover and set to rise in the same temperature. Bake in moderately quick oven three-quarters of an hour, if you make this quantity into four loaves. This sponge may be made over night in winter and early in the morning in summer.

MRS. GOLDEN'S SALT RISING BREAD.

For the emptyings, take a tiny pinch of the following: Salt, sugar, ginger, soda and butter, put in a quart bowl, then add quite warm water until the bowl is half full. Stir in flour without sifting to make a very stiff batter so that the spoon will stand up in the mixture. Keep the bowl in a covered jar of warm water. If the mixture grows thin with standing before rising add a little more flour. Beat the emptyings hard and often. When this rises make a sponge, using one pint of milk and one pint of water quite warm, a piece of butter the size of a walnut. When this is light make into loaves, using as little flour as possible, but knead it until it will not stick to the board. When the loaves have doubled in size they are light enough to put in the oven.

SELF-MADE YEAST.

Boil one pint of hops in two gallons of water for about thirty minutes, strain the hop water into a crock and let it become milk-warm, add one tablespoonful of salt and a teacup of best brown sugar. Mix a teacup of flour smoothly with some

of the hop-water taken from the crock for this purpose and then stir this with the rest of the liquid in the jar. Let this stand for two days, then peel and boil potatoes and mash them well, add about three pounds of this to the liquid in the jar, leave this to stand for twenty-four hours, or until the next day, when you may strain and put the yeast into the stone jugs. For two or three days do not put corks in the jugs. Shaking or stirring the yeast well and keeping it in a warm place. Then cork and put in a cool place. In two weeks it will be ready for use. This is said to be the best of all kinds of yeast.

ENTIRE WHEAT BREAD.

MRS. S. T. RORER.

To one cupful of scalded and cooled milk add four table-spoonfuls of sugar, half a teaspoonful of salt and one cake of yeast softened in half a cupful of lukewarm water. Add four cupfuls of entire wheat flour, knead. Set to rise at a temperature of about seventy degrees. Cut down twice, shape into a double loaf or two single loaves. Bake light.

RYE BREAD.

Scald a pint of milk, add to it a pint of water, when lukewarm, add one compressed yeast cake that has been dissolved in a little warm water. Stir in sufficient white flour to make a batter that will drop from a spoon, beat continuously for five minutes, cover and stand in a warm place for three hours. Then stir in sufficient rye flour to make a soft dough, knead until elastic, remembering that rye flour is always more or less sticky as compared with wheat, so you cannot knead it until it is dry. When it arrives at the stage of easy handling put it at once into the pans. When very light, say about one hour after, bake in a moderate oven for forty-five minutes in single or long pans. If you bake more than one loaf in a pan, which is always objectionable, the loaves must be baked for one hour.

BROWN BREAD.

KATHERINE PERRY.

One-half cup of molasses, one-half cup of granulated sugar, two cups of sour milk, four cups of sifted graham flour, two level teaspoonfuls of soda dissolved in a little hot water, a pinch of salt. Bake one hour in four one pound baking powder cans with covers on. When done let the bread stand twenty minutes in the cans with the covers off. This should be baked in a slow oven.

BROWN BREAD.

Two cups of buttermilk, two of cornmeal, one of flour, one teaspoonful of soda put into the milk, one teaspoonful of salt. Put into a cake pan that has a tube, cover up and steam two hours, then bake fifteen minutes with the cover off. Add two tablespoonfuls of cream if you have it.

STEAM GRAHAM BROWN BREAD.

MRS. H. J. C.

L.

Four cups of graham flour, one cup of wheat flour, one cup of molasses, two cups of sour milk, level tablespoonful of soda, dissolved in the milk, steam three hours, in one pound baking powder cans, fill the cans half full, covers on.

MUSH BREAD.

MRS. RORER.

Put one pint of milk in a double boiler, add to it three-quarters of a cupful of granulated sugar, white or yellow cornmeal; stir it until you have a rather thick mixture, take from the fire and add hastily the yolks of four eggs, then fold in the well beaten whites, turn at once into a baking dish, bake in a quick oven for twenty-five minutes. If the mush is too thick it will be heavy.

SECTION 9—RAISED BISCUITS AND ROLLS

BISCUIT.

Two pounds of flour, two eggs, one-quarter of a pound of butter, one cake of yeast. Rub the butter in with the hands. Beat the eggs quite light, add milk enough to make a soft dough, and let it rise.

RAISED BISCUITS.

One pint of milk, scalded, a piece of butter the size of an egg melted in the milk, half a cupful of yeast or one yeast cake, flour enough to make quite stiff but not to mould, let rise until light, then cut into biscuits, let rise again and bake.

ROLLS.

MRS. C. R. PARKS, LOUISVILLE, KY.

Three pints of flour, one egg well beaten, with half tea-cup of white sugar, one heaping tablespoonful of lard, one pint of lukewarm water. Mix lard, sugar, a pinch of salt with the warm water, stir the ingredients into the flour, add the beaten egg, also one-half cake of yeast that has been dissolved in a little lukewarm water, mix all well and let rise until very light, then work into the biscuit and let rise again about twenty minutes and bake them in a quick oven.

PARKER HOUSE ROLLS.

One cup of milk, two tablespoonfuls of butter, two tablespoonfuls of sugar, one teaspoonful of salt, one-half cup of warm water, one-half cake of compressed yeast. Scald the milk, pour it over the butter, sugar and salt and let it cool. Dissolve the yeast in a little lukewarm water, and when the milk becomes lukewarm add the yeast to it. Add two cups of flour and beat it together. Let it rise about three hours. When light, roll one-half inch in thickness, cut with a biscuit cutter, butter one-half and lap nearly over the other half. Place them

in pans a half inch apart and let rise again before baking. Let rise about one hour, until they are very light.

POTATO RÜSK.

One cake of yeast, one cup of mashed potatoes, one cup of sugar, three eggs. Mix the above in the evening. Next morning add three-quarters of a cup of butter and lard, or all butter. Mix with flour to a soft dough, stir the whole well together and let it stand to rise. When light, turn it onto your moulding board, roll out with a rolling pin, cut with cake cutter, put into pans and let rise, when very light put into oven to bake, add spice to taste. This is very nice if you wish to leave out the potatoes.

BAKING POWDER BISCUIT.

MRS. WRIGHT.

One quart of flour, a pinch of salt, three heaping teaspoonfuls of baking powder, one tablespoonful of lard, sweet milk. Sift flour, salt and baking powder together, then rub in the lard, which must be hardened on ice. Pour in ice cold milk, mixing with a spoon until all is mixed to a soft dough. Take out with well floured hands and roll on a well floured board to a thickness less than half an inch. Cut out and bake in a quick oven.

BAKING POWDER BISCUIT.

MINNIE.

One quart of flour, one and one-half teaspoonfuls of baking powder sifted with the flour, a pinch of salt, one tablespoonful of lard, three-quarters cup of milk, roll one-half inch thick. Bake in a quick oven.

CINNAMON ROLLS.

MINNIE.

Take one-half pint of bread sponge, add one large tablespoonful of melted butter, one teacup of warm milk, one large tablespoonful of white sugar, add a little flour and let raise

again. Then mix it as you would for raised biscuits, roll it out one-half inch thick and place it in a long dripping pan and let it get very light. Just before putting it into the oven, butter the top well and sprinkle well with brown sugar and cinnamon.

CINNAMON ROLLS.

Two cups of milk, two cups of sugar, one cup of butter, one-half cup of yeast or one cake of yeast. Put to sponge at night. In the morning, add two eggs, mix stiff, let raise, roll it thin, sprinkle with cinnamon, roll up and cut about one inch thick, let raise again and bake. Do not forget to have the water you dissolve the yeast cake in lukewarm, and do not add it to the milk until that becomes lukewarm.

FRUIT PIN WHEELS.

Mix together and run through a sieve, one pint of flour, one tablespoonful of sugar, one-half teaspoonful of salt, two teaspoonfuls of baking powder. Into this mixture rub two tablespoonfuls of butter, wet with one-half pint of milk, sprinkle board with flour and roll the dough, making it half an inch thick, spread a tablespoonful of soft butter on this, a small cup of sugar and a cup of currants, a little nutmeg, and roll up like a jelly cake roll. Cut in slices two-thirds of an inch thick and bake in a very quick oven about 15 minutes. Place the buns so they cannot touch each other when baking.

PIN WHEEL ROLLS.

MRS. S. T. RORER.

Scald a pint of milk and while hot add two ounces of butter and a half teaspoonful of salt; when cool add one compressed yeast cake dissolved in two tablespoonfuls of water, stir in sufficient flour slowly to make batter. Beat five minutes, then continue adding flour until you have a soft dough, knead until elastic. Put back into the bowl; cover and stand in a warm place for three hours. Then turn out carefully on a board, cut off a small piece and roll it out in a long roll under your hand. It

should be about fourteen inches long and as thick as your little finger. Roll one end around, pin wheel fashion, then the other end in the opposite direction until they meet. Place in a greased pan, cover and stand in a warm place until very light. Brush with white of egg and water and bake in a quick oven for twenty minutes.

SALLY LUNN.

One cup of sweet milk, two cups of flour, two eggs, one tablespoonful of butter, one tablespoonful of sugar, three teaspoonfuls of baking powder, melt butter and add the sugar and eggs and beat together, then milk and flour with baking powder sifted into it. Bake about one-half hour. It is very nice for breakfast.

BUNS.

One pint of sweet milk, one cake of yeast, scald the milk. let cool, add one cup of sugar, a pinch of salt, dissolve the yeast cake in a half cup of luke warm water, when the milk has become lukewarm, add the yeast and flour for a stiff batter; let raise over night. In the morning add one-half cup of butter and lard equal parts, two eggs and a little more flour, let raise again. When very light mold into biscuits, let raise on tins, when very light, bake in a quick oven.

BOSTON BUNS.

One pint of milk, two cups of sugar, one cake of yeast, stir together, sprinkle flour an inch thick over the top and let raise over night, in the morning add one-half cup of butter, one-half cup of English currants, mix with flour like biscuit, let raise, put on tins in small cakes, raise again and bake. When done brush over the top with sugar and water. Do not forget that a little lukewarm water to dissolve the yeast, and the milk lukewarm for the dissolved yeast..

BUNS.

Three cups of milk, two cups of sugar, two cakes of yeast, one cup of butter. Mix to a sponge and let stand over night.

In the morning take one cupful of butter, melt it and turn into the sponge and add one-half teaspoonful of saleratus to sweeten. Let it raise three or four hours, make into small biscuits, use the white of eggs and molasses to make them shine. Do not put in the sugar until morning, add it with the butter.

STRAWBERRY SHORTCAKE.

Make a tea biscuit crust of one quart of flour and three teaspoonfuls of baking powder, butter the size of an egg, and milk to roll out soft, divide the crust into equal parts, put one-half into a buttered pie tin, spread well with butter, place the other half of the crust on top and bake. Chop berries a little sprinkle over sugar and place in the oven just a minute, remove them and when crust is done split the crust open and butter both halves plentifully, lay the under half on a platter and butter, put strawberries on very thickly, add a little more sugar and very small pieces of butter, then turn the other half letting the crust come next to the berries, fill with berries, butter and sugar the same as lower crust, then turn whatever juice there is left from the berries on top. Whipped cream is very nice to put over the last thing.

PINEAPPLE SHORTCAKE.

Prepare a very ripe pineapple, peel and remove the core, shave it in very thin slices, sprinkle with sugar and cover it up. It should stand one hour. Make a rich, soft paste, divide into equal parts, put one-half into a buttered pie tin spread well with butter, place the other half of the paste on top, do not bake it until just before it is needed, bake in a quick oven. When it is time to serve, split the cake open, add more butter and spread the prepared pineapple between the layers and on top of the cake. Serve with plain, sweetened or whipped cream.

ORANGE SHORTCAKE.

Remove the skin and all the white, bitter part from the orange, cut in one-fourth inch slices and the slices into cubes

of uniform size. Sprinkle with sugar and let stand one-half hour. Then prepare in the same way as the above shortcake.

PEACH SHORT CAKE.

Make a rich biscuit crust, roll out in two pieces, melt butter and rub over each crust, put them together and bake, when done take them out, split the crust open and butter both halves plentifully, lay the under half on a platter, cover it with peaches nicely chopped, sprinkle over sugar and dots of butter, then lay on the other crust with the crust side down, then add the same amount of peaches as the lower crust with sugar and butter and whipped cream on top. You can garnish the shortcake with halved peaches, filled with the whipped cream.

SHORTCAKE CRUST.

MRS. A. C.

One cupful of flour, one teaspoonful of baking powder, rounded tablespoonful of butter, enough milk to moisten. Sift baking powder in flour, cut in the butter with a knife. add milk, little at a time, mix lightly.

PANCAKES.

One and one-half cups of white flour, one-half cup of cornmeal, one teaspoonful of soda, one teaspoonful of sugar, one-half teaspoonful of salt. Mix these ingredients together, then stir in one cup of sour milk, one tablespoonful of melted butter, one beaten egg. This rule makes about fifteen pancakes.

PANCAKES.

Yolks of two eggs, one-half cup of cream or melted butter the size of an egg, one cup of milk, two teaspoonfuls of baking powder, one teaspoonful of salt, flour to make a thin batter.

RICE GRIDDLE CAKES.

Wash a cup of rice, boil it very soft, drain it and stir in a tablespoonful of butter. When cool sift over it one pint and

a half of wheat flour, add one teaspoonful of salt, five eggs well beaten and quart of milk. Beat the whole very hard and bake on a griddle.

BREAD GRIDDLE CAKES.

Soak bread crumbs without crust in sour milk over night, (enough to cover them) in the morning, beat light with the hand, add two double handfuls of flour, one tablespoonful of cornmeal, one of molasses, one teaspoonful of salt, one of soda, sweet milk to make it the right consistency.

BREAD CAKES.

Take stale bread and soak over night in sour milk, in the morning rub through a colander and to one quart add the yolks of two eggs, one-half teaspoonful of salt, one teaspoonful of soda, two tablespoonfuls of sugar and flour enough to make a batter a little thicker than for buckwheat cakes; add last the well beaten whites of eggs. Bake on a griddle.

BUCKWHEAT CAKES.

One quart of buckwheat flour, one-half cup of sifted cornmeal, and water sufficient to make a soft batter, one tablespoonful of molasses, mix this with warm water over night, mixing well, and add one cake of compressed yeast, dissolved in lukewarm water. Set in a warm place and let raise until morning.

WAFFLES.

One and one-half pints of sour milk, one large teaspoonful of soda, three eggs beaten separately, one tablespoonful of melted butter, one-half pint of flour. Bake in waffle irons.

FRIED MUSH FOR BREAKFAST.

Make the mush the night before, spread it in a pan about one inch thick, in the morning cut slices about one-quarter inch thick and fry in equal parts, butter and lard, fry a nice brown on both sides, it is also nice to dip it in egg and flour, less trouble to brown.

INDIAN MEAL GRIDDLE CAKES WITHOUT EGGS.

MISS A. C. MOTT.

Scald the meal over night, in the morning thin it with milk, add salt to taste and bake as thin as you can. Do not be discouraged if the first griddle full should be a failure, the next will be all right and very delicate and nice.

VERY DELICATE CORNMEAL CAKES.

For this purpose use white cornmeal. To one quart of this meal add one-half cup of sifted flour, three eggs, heaping teaspoonful of white sugar, a little salt, two tablespoonfuls of melted butter, then two teaspoonfuls of baking powder. Mix the meal and flour with milk until the right consistency for cakes, then add the beaten yolks, and lastly the beaten whites.

CORNMEAL GRIDDLE CAKES.

To one pint of sifted cornmeal, add one-half a cup of flour, and milk sufficient to make a soft batter, two eggs, a little salt, one tablespoonful of molasses and three good heaping teaspoonfuls of baking powder, lastly one tablespoonful of melted butter.

POP-OVERS.

MRS. R.

One cup of milk, one cup of flour, two eggs, beat eggs very lightly with egg beater; add flour and milk and a little of the egg at a time, beat all for five minutes. Bake twenty minutes in a very hot oven, add a little salt.

POP-OVERS.

MISS WOOD.

Two cupfuls of milk, two cupfuls of flour, two eggs, whites and yolks beaten separately, one teaspoonful of salt. Mix the salt with the flour. Mix the beaten yolks with the milk, and add them slowly to the flour to make a smooth batter. Lastly fold in the whites. Put the batter at once into hot greased

gem pans, filling them half full, and put into a hot oven for thirty minutes. Serve at once, as they fall as soon as the heat is lost.

MUFFINS.

One cup of sweet milk, two eggs beaten lightly, two tablespoonfuls of white sugar, three tablespoonfuls of melted butter, two teaspoonfuls of baking powder, flour for a soft batter beating well after it is mixed, have gem pans hot.

MUFFINS.

Two eggs, one tablespoonful of sugar, two tablespoonfuls of melted butter, two cups of flour, one cup of milk, two teaspoonfuls of baking powder, pinch of salt. Beat eggs well, sift flour and baking powder together. Heat gem pans and bake in a quick oven.

RICE MUFFINS.

One cup of boiled rice, one large cup of sweet milk, three tablespoonfuls of melted butter, one small tablespoonful of sugar, a pinch of salt, two teaspoonfuls of baking powder, two eggs well beaten, flour to make a thin batter. Beat all together and bake quickly in hot gem pan.

GRAHAM MUFFINS.

One-half cupful of sugar, one egg, two large ironspoonfuls of cream, a little salt, one teaspoonful of soda, one cupful of buttermilk, two heaping coffeecupfuls of flour. You can substitute one cupful of sweet milk, one tablespoonful of butter and one tablespoonful of baking powder. Have gem pans hot.

TOAST.

USES FOR STALE BREAD.

Any broken pieces not suitable for toast, or any crusts or trimmings of toast, should be carefully collected in a pan by themselves and dried in a moderate oven, then ground and sifted or rolled on a bread board, after sifting put them away in

a cool place. The bread crumbs are very nice for veal, but not nice for frying oysters, do not use them for scalloped dishes, as they absorb too much moisture. Bread crumbs that are not dried in the oven are good for stuffing meat or fish. Large pieces of dry bread can be used for the table by steaming and serving hot. Do not remove it from the steamer until you are ready to serve the meal.

TOAST.

Cut bread in nice, square pieces and toast a light brown. Take eggs out of shell, keeping the yolk whole, beat the whites to a stiff froth, lay the beaten whites around each piece of toast in a ring. Drop yolks on the toast in center of white ring. Salt and pepper and place in the oven a few minutes to become browned just a little. After removing from the oven pour over a little melted butter and serve.

FRENCH TOAST.

Beat one egg with a fork in a shallow dish or pan, add salt and half cupful of milk. Dip the slices of bread each side in the egg and milk, have a frying pan hot and well buttered, brown them on each side, before turning drop a bit of butter upon each slice then turn them and the butter will be on the under side.

MILK TOAST.

Put the butter in a granite frying pan, when melted add one teaspoonful of flour, when well mixed add the milk slowly until you have consumed one pint, stir constantly until it is a smooth cream, add salt. Place the toast in a deep dish, one slice at a time, dip over the cream until you have the toast all in, then turn over the whole. Serve immediately while hot.

CREAM TOAST.

Cream toast may be made in the same way using cream and a small tablespoonful of butter, no thickening, place the toast as above and add the cream after it has just come to a boil.

WATER TOAST.

BOSTON COOKING SCHOOL.

Have a shallow pan with one quart of boiling water and a teaspoonful of salt. Dip each slice of toast quickly in the water, then pile on a hot platter. Spread evenly with butter and serve very hot. Do not let them soak an instant in the water.

TOAST FOR GARNISHING.

MONTICELLO.

For birds, cut into rounds with cake cutter before toasting, for border, cut into one inch and a half squares, or diamonds or stars.

TOAST OR FAIRY BREAD.

Beat four eggs very light and stir with them one pint of milk. Slice some baker's bread, dip the pieces into the milk and eggs, lay them in hot lard and fry a delicate brown on both sides. Sprinkle sugar and ground cinnamon on each piece and serve hot. Of course the quantity of milk and eggs could be arranged to suit the size of the family.

TO COOK OATMEAL.

Put one quart of water, one teaspoonful of salt in the top of a double boiler, let it come to a boiling point, add one and one-half cupfuls of oatmeal, stir thoroughly and let it cook on top of the stove ten minutes, having the lower part of the boiler with boiling water in it, place the boiler with the oatmeal into the lower boiler and let cook one hour. Have the teakettle with boiling water ready to add to the lower boiler as the water boils out.

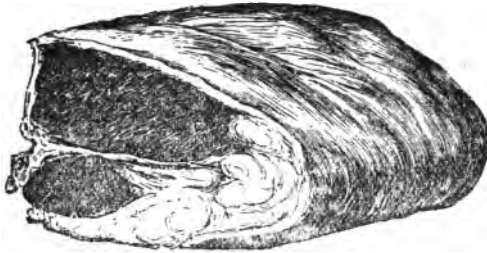
HOMINY AND CRACKED WHEAT.

May be cooked in the same way as the oatmeal, using a little less water and one cupful of hominy, stir it often while cooking.

SECTION 10—MEATS

ROAST BEEF WITH YORKSHIRE PUDDING.

Six or eight pound roast, pepper, salt and place in a baking pan with one cupful of water. Place in a hot oven and baste often. Bake fifteen minutes to every pound. Roast beef, when done, must be served on a large platter, without gravy or garnish; if the meat is meant to be carved at the table the garnish, as well as gravy, are served separately. The garnish to be served with roast beef consists most commonly of Yorkshire pudding or potatoes.



YORKSHIRE PUDDING.

This is a favorite garnish for the roast beef of old England and is made as follows: Sift one pint of flour in a large bowl with two-thirds of a pint of milk, one-half teaspoonful of salt and four eggs. Mix and beat thoroughly, then add the remainder of the milk. Pour into a 12x8 inch pan some of the drippings from the roast and when the pan is hot, pour in the batter to the depth of an inch. Bake from thirty to forty minutes. Cut in square pieces and serve around the roast beef.

ROAST BEEF.**BOSTON COOK BOOK.**

The sirloin is considered the best. Prepare for the oven by dredging it with flour and seasoning it with salt and pepper, placing it in the oven and basting it frequently while roasting. Allow a quarter of an hour for a pound of meat if you like it rare, longer if you prefer it well done. Serve with sauce made from the gravy in the dripping pan thickened with a little flour or corn-starch.

RIB ROAST.

Remove the backbone and ribs, skewer or tie in a round shape and prepare as for sirloin. Allow a longer time for roasting as the meat is in a more compact form without the bones. Place it skin side upon the platter and carve thin slices from the flesh side.

NUT ROAST.

One cupful of any kind of nuts chopped fine, one cupful of bread crumbs, one egg, two-thirds teaspoonful of salt, one-half teaspoonful of pepper, one-half teaspoonful of powdered sage, one tablespoonful of butter, one cupful of sweet milk. Bake in a well greased bread pan twenty minutes. Serve hot on a platter surrounded by green peas, creamed.

BEEF STEAK WITH TOAST.

Remove the gristle from cold beefsteak, chop very fine, season highly with butter, salt and pepper, one-half cupful or more of cold water to each cupful of cold meat, while heating stir it, do not let it boil. When hot dip in pieces of toasted bread, remove them to a platter, stir into the meat a little flour mixed in a little cold water, let this cook until it thickens, then turn it over the toast.

BROILED TENDERLOIN STEAK.

Have your tenderloin slices cut as thick as the ordinary steak and broil in the same way. Spread with salt, butter and pepper.

BROILED STEAK.

Steaks should be cut at least an inch thick, trim off the superfluous fat, remove the bone, cut off the tough end and save for broiled meat cakes. Grease the gridiron with some of the



fat. Broil over a clear fire, turn every six seconds. Cook three or four minutes if liked rare, longer if well done. Serve on a hot platter. Season with salt and butter.

BEEF STEAK WITH MUSHROOMS.

Put some butter in the frying pan, into this put mushrooms which have been nicely peeled. Cook them in the butter until thoroughly heated through, season with a teaspoonful of wine to every three mushrooms, add pepper and salt and a little nutmeg, then pour over a nicely broiled porter-house steak on the platter.

BROILED MEAT CAKES.

Chop or grind lean raw beef, season with salt and pepper and a little chopped onion or onion juice that can be procured by grating the onion upon a plate and tip it to one side. Form the meat into small flat cakes and broil on a well greased gridiron or on a hot frying pan. Serve very hot.

FRIED STEAK.

Place the meat in a hot frying pan, buttered slightly, turn frequently until done, salt, pepper and place on platter and butter well and serve.

DRIED BEEF CREAMED.

Have the beef sliced thin, make a nice cream gravy, pick up the beef and put into the gravy and let stand a few minutes and serve.

ECONOMICAL BREAKFAST DISH.

If you have a few bits of meat or two or three cold potatoes left over, put some drippings into a skillet, slice the potatoes thin, cut the meat up fine and add salt and pepper to taste, then beat two or three eggs according to the size of the dish to be prepared, stir them into a cupful of cream or milk and pour over the meat and potatoes. Keep it over the fire, stirring constantly till the eggs are cooked, do not leave it an instant until done or the eggs will burn and ruin the whole. Serve immediately.

MEAT FRITTERS.

One cupful of sweet milk, one egg, a little salt and pepper and make a thin batter with flour. Take any cold bits of meat (except ham) chop fine and stir in the batter. Make the batter thin enough to take out easily with a spoon. Bake on a pancake griddle.

CORNERD BEEF HASH.

To one pint of cornerd beef chopped fine add one and one-half pints of chopped cold boiled potatoes, one tablespoonful of butter, salt and pepper and two tablespoonfuls of milk, put into a frying pan, add the chopped meat and potatoes and let it stew fifteen minutes and serve.

BAKED HASH.

Baked hash is very nice. Prepare the meat and potato as for cornerd beef hash, add salt and pepper, mix thoroughly and put into a baking dish, melt one large tablespoonful of butter, add one cupful of milk, turn over the hash and put it in the oven, cover it up. Let it bake about twenty minutes.

CANELON OF BEEF.

Chop cold beef, add half as much bacon chopped fine, roll six crackers, beat two eggs, chop one tablespoonful of parsley, chop the rind of half a lemon, a little pepper, mix with the meat, roll in buttered paper and bake, or in a baking pan and cover for a few minutes, then remove the cover and brown slightly.

CANELON OF BEEF.

Chop two pounds of cold roast beef fine, mix with this the yolks of three eggs, one cupful of mashed potato and a cupful of the rich broth or meat gravy. Season with salt, pepper, one tablespoonful of parsley and a half of a lemon peel. Make this into a roll and put in a baking pan, covering it well. When well heated through remove the cover and brown. After this, glaze it over with the whites of the eggs, let this brown one moment and remove to the hot platter. Lay pieces of fried bread around the roll. Have ready half a pint of rich broth to which you must add a few sliced mushrooms. Let these stew in this until tender and then pour around the canelon on the platter. Veal may be prepared in the same way, substituting bread crumbs for potatoes.

VERY TASTY BEEF ENTREE.

Take one pound of fillet steak and cut into dainty fingers about three inches long by one and one-half inches wide, see that they are free from skin and fat. Roll them in beaten egg and then in bread crumbs with a few dried herbs sprinkled through them, fry in boiling fat till a nice deep brown. Dish in a side dish around a mound of mashed potato. Serve with brown gravy.

BEEF OMELET.

Mix two pounds of round steak, one-half pound of salt pork, ground or chopped fine, two eggs, two slices of bread broken fine, one-half cupful of milk, one tablespoonful of butter, salt and pepper, mix all together thoroughly, form into a loaf and bake slowly one hour. After it is baked you can turn off the juice that rises on the top and side into a frying pan, add a little thickening and cook a few minutes and you have a nice gravy for the omelet. Mushrooms added to the gravy is also nice. If any is left it is very nice sliced cold.

SPANISH STEW.

Stew one and one-half pounds of lean beef, cut in small

pieces, but not chopped. Cook until it begins to be tender. Add one-half dozen potatoes, four onions, one-half can of tomatoes, three or four green peppers cut up, one-half dozen olives, thicken with a little flour, let boil up and serve.

SWEET AND SOUR STEW.

Take pieces of cooked meat, either beef, mutton or veal and put into the following gravy when it comes to a boil:

Gravy: One tablespoonful of butter, one teaspoonful of browned flour, one-half cupful of vinegar, fill the rest of the cup with water. Melt and mix butter and flour in a skillet, then turn in the vinegar, stirring constantly. Add four tablespoonfuls of brown sugar, pinch of ginger and one of cinnamon, one sliced onion, one dozen raisins, let come to a boil and add the meat. This gravy is fine for tongue, brains, etc.

BOILED CORNED BEEF.

Give the beef a thorough washing, place it in a pot to boil with water enough to cover, (cold water). Boil until tender. You may add vegetables if you like.

BOILED TONGUE.

Wash the tongue well in two waters, put it into a kettle with plenty of cold water to cover. Boil until very tender. If the tongue is to be eaten cold, let it cool in the water in which it has boiled, if to be eaten warm, remove it from the water when done, skin and dip into egg and bread crumbs, place it in the oven until slightly browned. Serve with tomato sauce and mashed potato, garnish with parsley.

SECTION 11—LAMB AND MUTTON

CROWN ROAST OF LAMB.

MRS. HILLER.

Select parts from two loins containing ribs, scrape flesh from bone between the ribs as far as lean meat and trim off backbone, shape each piece in a semi-circle having ribs outside and sew pieces together to form a crown. Trim ends of bones evenly, care being taken that they are not left too long, and wrap each bone in a thin strip of fat salt pork to prevent bone from burning. Roast one and one-fourth hours, remove pork and cover bones with fringed white paper or ruffles as they are sometimes called. Fill center with peas.

LOIN ROAST OF LAMB—MINT SAUCE.

MRS. CHASE.

Select loin containing ribs of about six pounds, place it in a baking pan, dredge with salt and pepper, add a little water, place the skin side up, remove all superfluous fat, roast from one and three-fourth hours to two and one-half hours, when done and nicely browned, (baste it often) remove it to a hot platter and pour over mint sauce.

BREAD CRUMBED LAMB CUTLETS WITH GREEN PEAS.

Trim a dozen cutlets, season, dip them in melted butter and bread crumb them, let them broil at a moderate fire three minutes each side, when done remove them and put a ruffle on their bones and dish them up in a circle, garnish the center with fresh or canned peas.

FRIED CUTLETS.

Lamb or mutton cutlets may be fried plain in a little butter and equal parts of lard, salt and pepper. Fry a light brown and add a little butter after they are placed upon a hot platter.

BROILED MUTTON CUTLETS.

Not every one knows the method of trimming cutlets well and in order to more exactly demonstrate the process two drawings are here added. No. 20 represents the cutlet in its natural condition, No. 24 represents the trimmed one. A well trimmed cutlet if done to the degree requisite must be agreeable to every one. I also think a cook should know the method of well trimming a cutlet. Round the cutlet with a knife, cut the fat in a pointed way so as to give the cutlet a fine shape like the drawing, No. 24. Lamb cutlets should be prepared the same as No. 24.



No. 20.



No. 24.

FRIED LAMB'S LIVER.

Cut in thin slices two livers of lamb, season them on both sides, flour them, dip them into beaten eggs, plunge them into plenty of hot frying fat, taking but little at a time, so that the frying fat does not cool immediately when the meat has well set, drain it, salt it, dish it in a group on a folded napkin, surround it with cut lemons.

BROILED LAMB'S LIVERS.

Cut into small slices lamb's livers, put them into a kitchen basin, pour over them a little oil, season them, sprinkle over some chopped parsley, roll them in bread crumbs, range them side by side on a grid-iron, let them broil at a good fire, turning them and basting them with oil with the aid of a paste brush or simply with the aid of a little bunch composed of some sprigs of parsley. As soon as the liver has set, dish the slices, basting them with a little oil mixed with chopped parsley and the juice of a lemon.

MUTTON CHOPS.

The loin containing the ribs is best for chops. Trim off the end of the bone and the fat from the end, leaving the solid meat. Grease the broiler with a little of the fat, place the chops upon it and broil on each side four minutes. Garnish with potatoes sliced quite thick and browned in a frying pan with a little butter, salt and pepper. Serve on a hot platter.

TO COOK LAMB'S KIDNEYS.

Slice the kidneys crossways about quarter of an inch thick, place them in a stew pan, cover them with cold water and let them boil from three to four hours or until they are very tender. Keep them constantly covered with water until within half an hour before they are done, then salt and pepper them, let the water out gradually until there is enough left for a nice gravy, then add a little flour and butter, making it the proper consistency. Then serve.

BOILED LEG OF MUTTON.

Wash and remove all superfluous fat, put it into salted boiling water, let it simmer fifteen minutes for each pound of meat, serve with a caper sauce brought to the table in a gravy boat, as some do not like the dressing poured over the mutton.

IRISH MUTTON STEW.

Cut in small square pieces from the flap of the mutton or any other pieces that cannot be roasted, say four pounds, wash well and put them into a kettle with water enough to cover, replenish if the water boils out too much, add salt and pepper and let simmer until nearly done, then add six peeled potatoes, cut each in four pieces, six small carrots in four slices lengthwise, two sliced onions, a few sprigs of herbs if you wish. Let all boil until the vegetables are done. Mix flour and water to a smooth paste, add it to the stew until the consistency of creamed chicken. Serve in a hot deep dish or on a hot platter.

A DELICIOUS WAY TO WARM UP COLD MUTTON.

Take one teaspoonful of chopped onion, put into a stew pan with one ounce of butter, place it over a fire, keep the onions stirred till rather brown, but not burn. Add some flour which mix well in and fry for five minutes, then pour in one-half pint of gravy, seasoned with cayenne and salt, let boil to thicken and browning. Add one teaspoonful of sugar, one of vinegar, one of Worcester sauce, some chopped gherkins and capers and a few button mushrooms, put in the mutton which you have previously cut into thin slices, perfectly free from fat, let it remain a few minutes and simmer, not boil, then serve.

SECTION 12—VEAL

ROAST VEAL.

Select nice, solid veal, put in dripping pan and pour one cupful of hot water over it, add salt and pepper, bake thoroughly, allow twenty minutes to each pound, garnish with sprigs of parsley and serve with currant jelly.

ROAST FILLET OF VEAL.

This should be prepared by stuffing with bread crumbs and oysters, using the liquor of the oysters to moisten the bread crumbs, add salt and pepper, bind the stuffing with beaten egg, dredge the roast with flour, add a cupful of water and bake.

ROAST VEAL WITH PORK.

Take a roasting piece of veal, slash it across every little ways, say two inches apart and put in the gashes thin slices of salt pork. Place a dressing of bread crumbs seasoned same as for turkey, in one end of pan with the meat, one-half hour before the roast is done, baste quite often. When the roast is done remove it to a hot platter and the dressing to a hot dish. Then pour a little water into the pan and thicken it with a little flour that has been mixed in a little cold water, let it boil up and put it into a gravy boat to serve with the meat and dressing.

VEAL STEAK.

These are very nice broiled as beef steak over hot coals. It is also nice fried. The steak should be thinner than beef steak to cook quickly through, add salt and pepper while it is broiling and when taken up on a heated platter, spread it well with butter.

FRIED VEAL CUTLETS.

Dip your slices of veal which should be one-half inch thick into a beaten egg and flour, put into a frying pan equal portions of butter and lard, let it get hot and put in the veal, add salt, pepper and let it fry a nice brown.

VEAL CHOP WITH PEAS.—(FRENCH).

Five or six veal chops, one-half cupful of butter, melt the butter in a stew pan, fry the chops for fifteen minutes turning them frequently. Place chops on a hot platter, pour over the sauce made by adding a half cupful of milk thickened with a small tablespoonful of flour wet in a little milk. Serve with French peas.

FRIED VEAL CHOPS WITH TOMATOES.

Roll the chops in beaten egg and then in cracker crumbs, fry in lard and butter, put into a frying pan, when hot lay in the chops, season with salt and pepper and let cook until they are well done, remove to a hot platter, if the grease should be burned, turn it out, wash the pan and add equal amount of lard and butter, let get hot and put in five or six slices of tomato, not peeled, fry and add to the platter of veal. You may use the same grease that the veal is fried in if it is not burned.

VEAL LOAF.

Three and one-half pounds of veal and one pound of salt pork, all ground or chopped very fine, one cupful of rolled crackers, one cupful of milk, two eggs, a small piece of butter, pepper and salt, mix all together with the hands. Bake one hour or until it leaves the edges of the pan. Any of these varieties of veal loaf are very nice with the addition of two dozen chopped oysters and a spoonful of celery.

VEAL SCALLOPS.

Cut cooked veal in pieces about the size of an oyster, rub on each piece, salt, pepper and a little mace, dip in beaten egg, then in cracker crumbs and fry in butter. This resembles oysters very much both in looks and taste.

VEAL SCALLOPS

Put a layer of finely chopped cold meat in the bottom of a baking dish with a little salt and pepper, sprinkled over it and a few bits of butter added, then a layer of bread crumbs and another of meat, proceeding in the same manner until the dish is full, the upper layer to be crumbed plentifully moistened with milk in which an egg has been beaten. Before adding the top layer pour in gravy enough to keep the meat moist. Bake three-quarters of an hour. Any cold meat may be used.

VEAL AND OYSTERS.

Fry the veal first, cutting it into thin bits and dredging them with flour, the lard should be hot enough when the veal is put in to prevent its sticking to the sauce-pan. When nearly done, add a can of oysters drained from their liquor. When these are done, serve. They should be sent to the table hot.

SPICED VEAL.

Three pounds of veal hashed fine before cooking, eight oyster crackers rolled, two eggs beaten light, one tablespoonful of salt, a little butter and sage, mix together thoroughly and bake two hours.

FRENCH VEAL STEW WITH OYSTERS.

Cut two pounds of veal into small pieces, season and fry in hot butter. When a light brown, drop into a quart of boiling water. Stew gently until tender, then thicken with flour mixed in a little cold water. Just before serving add a cupful of oysters. Let boil up once, when it is ready for the table.

VEAL CHEESE.

Chop fine cold cooked veal, warm very slightly with strong broth or veal jelly and add a little butter, pepper and salt, a dash of nutmeg, (no more), and if you like a little grated lemon peel, put this into a mould with hard boiled eggs in slices distributed through, pack smoothly and set aside to harden. Serve cold.

CALF'S LIVER, FRIED.

Cut in thin slices, wash and dry them, roll in egg and cracker crumbs and fry in hot pork gravy or butter.

VEAL POT-PIE.

A thin piece from the rib is good for pot-pie, cut in small pieces and cook until it is tender in water enough to cover, season well with salt, pepper and butter. Half hour before serving add small pieces of biscuit dough, cover closely and boil twenty minutes.

Crust for same. Make a tea biscuit crust of one quart of flour and three teaspoonfuls of baking powder, butter the size of an egg and milk to roll out soft. Cut the crust with a small biscuit cutter, add a little salt to the crust.

SECTION 13—PORK

ROAST PIG.

Select a pig four or five weeks old. See that it has been well scalded. Stuff the body with stale bread crumbs highly seasoned with salt and pepper, sage and two or three onions chopped very fine, also a few sliced raw potatoes, moisten with a little warm water and three tablespoonfuls of butter, sew it up. Skewer the fore legs forward, the hind legs backward. Rub all over with butter, dredge well with flour. Put it into a pan with a little water, do not have the oven very hot at first. Baste often with melted butter and water. Bake nearly three hours. You may garnish with parsley or celery leaves, a tuft of cauliflower in the mouth and a wreath of parsley around the neck. Serve with apple sauce. In carving cut off the head, then the ham and shoulders, split down the back and separate the ribs. Turn off some of the fat from the gravy, set the rest on the top of the stove, thicken with a little flour, add half a glass of sherry wine and half the juice of a lemon and serve in a gravy boat.

ROAST LEG OF PORK.

Choose a small leg of fine young pork, cut a slit in the knuckle with sharp knife, and fill the space with bread crumbs seasoned with a little sage and onions chopped and a little pepper and salt. When half done score the skin in slices but do not cut deeper than the outer rind. Apple sauce and potatoes should be served to eat with it.

SPARE RIBS.

Should be basted with very little butter and a little flour and then sprinkled with bread crumbs seasoned with sage, salt

and pepper. The bread crumbs should not be added until the roast is partly done. Serve with apple sauce.

PORK ROAST.

Get a rib roast, place it in a pan, sprinkle with sage, salt and pepper, baste often with a little butter and water, bake about two hours and a half, serve with apple sauce.

PORK STEAKS.

May be broiled or fried, if broiled they should be cut quite thin, season with salt and pepper ; if fried add a little sage and fry in a little fresh lard, put in a frying pan and heat well before the steak is put in, fry brown.

PORK CHOPS AND FRIED APPLES.

Have the chops quite thin, dip them into bread crumbs and lay them in a frying pan that has a little hot fat. Sprinkle with salt and pepper and a little sage, fry until they are nicely browned, remove them to a hot platter. Have ready some sliced apples with core removed, turn out some of the fat and lay in the apples, when they are browned turn them carefully so as not to break, when finished cooking serve them around the chops.

PORK CUTLETS.

Select nice fresh cutlets, sprinkle with salt and pepper, dip them in beaten egg and bread crumbs seasoned with a little grated onion and sage and fry in a frying pan with hot lard until they are thoroughly cooked. Remove them to a hot platter, skim the gravy, sprinkle in a little flour, turn in just a little hot water, let it boil up and pour it around the cutlets on the platter. Serve with apple sauce.

PIG'S FEET.

Pig's feet should be thoroughly scraped and singed and well washed. Put them into a kettle of cold water, enough to cover, let them cook two hours, then salt them, let them boil

until the meat begins to drop from the bones, you must keep them well covered with water until they are done. It will take five or six hours. You may serve them hot just as they are boiled or split them and fry them in hot lard until nicely browned on both sides. I like them dipped in beaten egg and fried, they are very nice for breakfast fried. If you wish them pickled, pack them in a crock and turn over them hot spiced vinegar. They will be ready for use in two or three days.

BREAKFAST BACON.

Remove the rind and slice very thin, cook in a frying pan until crisp. You may serve alone or as a garnish for beefsteak.

FRIED SALT PORK.

Cut the pork in thin slices, if too salt turn over a little hot water, let stand for a few minutes and fry until crisp.

Salt pork is very nice dipped in egg and cracker crumbs and fried in deep hot fat. It is also nice fried to a crisp, remove the pork and put in a little flour into the gravy, stir it well, add a cupful of milk still stirring it, when it boils up turn it over the crisp pork. Good with baked potatoes.

TENDERLOINS.

If large and thick split them in two, roll in egg and bread crumbs, season with salt and pepper and fry them in butter or lard, or equal parts of both.

TO FRY SAUSAGE.

Separate them, prick them to prevent their bursting and lay them in the spider with a very little water, cover and cook them slowly until the water has entirely cooked away, remove the cover and brown each side nicely before taking up.

SAUSAGE, BRUSSELS STYLE.

Separate and prick the sausage to prevent their bursting, lay them in a kettle of water and boil them twenty minutes, re-

move them from the kettle and place them in a flat baking dish well buttered, put them into the oven and bake until the sausage is nicely browned. Then remove the dish and break over each piece of sausage one egg, return the dish to the oven and let the egg bake until the white is well set. Place the dish upon the table and serve with care so as not to break the egg.

FRIED HAM.

Cut in slices, lay in the frying pan with a little water, cover and let it boil until the water is gone, remove cover and let it fry slowly until nicely browned. If the ham should be too salt turn off the first water and add a little more water to cook it in.

FRIED HAM.

Have the ham cut in very thin slices, the frying pan should be very hot, rub the bottom of the pan with a piece of fat pork, lay the ham in and fry as quickly as possible, turn it so as to brown both sides. Cooked in this way it is like broiled ham and much less trouble.

BROILED HAM.

Slice the ham very thin, have a slow fire, rub the broiler with a piece of fat and place the slices and broil three or four minutes, turn each slice so both sides will be nicely browned. If the ham is very salt parboil it four or five minutes, wipe it dry with a cloth before broiling.

TO BOIL A HAM OR SHOULDER.

A ham weighing twelve pounds should be cooked five or six hours. Boil it slowly in plenty of water half the time it should be cooked, then remove the skin and make incisions all over the fat side of the ham and fill them with wine and brown sugar. Put the ham in the oven and let it remain the other half of the time. Basting it occasionally makes it better flavored with the wine and sugar.

BOILED HAM.

Boil the ham five or six hours, when it has boiled half the time, turn off the water and put on fresh with a teacupful of vinegar which makes it tender and gives a delicious flavor.

SCRAPPEL.

Boil a pig's head with the heart or any lean scraps of pork, boil until the flesh slips easily from the bones. Remove the fat, gristle and bones, chop them fine, set the liquor aside until cold, skim off the fat and return it to the fire. When it boils, put in the chopped meat and season well with salt and pepper and thicken with cornmeal and buckwheat flour sifted in by the handfulls alternately until the consistency of thick mush. Then pour in pans to cool, sliced and fried brown makes a very nice dish for supper or breakfast. In cold weather this can be kept for weeks.

HAM AND TONGUE TOAST.

Toast a thick slice of bread and butter it on both sides, take a small quantity of ham or tongue and grind it, put it into a stew pan with three hard boiled eggs chopped fine, season with salt, pepper and a little butter, heat it very hot, stir it well and turn it over the toast. Serve hot.

HEAD CHEESE.

Boil a pig's head after it has been thoroughly cleaned. Cook until it is so tender that all the bones will drop out, season the meat while warm with salt pepper and sage. Put into a cheese cloth strainer and press out the fat. Put it in an earthen dish, place a large plate upon it and press it down with a heavy weight. Set it away and when cold slice off as you use it. It is seldom used on modern tables, but is very nice if carefully prepared. It may be served cold, or it may be dipped into egg and flour and fried a nice brown in a frying pan.

FRIED TRIPE.

If pickled when bought, soak in warm water to get out the vinegar; if tough parboil it, lay it on a cloth and lay another

cloth on top, press it to remove the water, dip in flour and fry in hot fat until a nice brown. For an invalid it should be fried without the flour and with as little butter as possible and not fried brown.

SECTION 14—SWEET-BREADS

FRIED SWEET-BREADS.

Veal sweet-breads are preferable. Throw them at once into a pan of cold water, after washing and soaking them thoroughly, parboil them in salted water until tender. Again place them in cold water and allow them to stand for sometime, when you must proceed to trim off all the dark and ragged parts, slice in pieces half an inch thick and dip in beaten eggs, roll in cracker flour, have the frying pan hot, put in a small piece of butter and then the sweet-breads, turn frequently, fry a light brown. Will cook in ten minutes.

BAKED SWEET-BREADS.

Soak in cold water with salt one hour, then parboil in fresh cold water with six whole cloves, six peppers and a little onion. When done, lard them over with strips of salt pork one inch long and one-quarter inch wide, bake in a quick oven until brown. Nice for a luncheon with a can of French peas heated, seasoned and put in the center of a chop-plate with sweet-breads around the edge.

SWEET-BREAD PATTIES.

Take boiled sweet-breads and cut in small pieces, make a sauce of milk, butter, flour, a little salt and pepper and put the chopped sweetbreads into it, keep hot, make a good, light pie crust, roll out a half inch thick, take a biscuit cutter and cut as many rounds as desired and place in a dripping pan; take a smaller cutter, dip in hot water, place in the center of the cake and cut only half way through. Bake in a hot oven and when done remove these centers, fill with the sweet-breads and put on the cover. Serve hot.

CREAMED SWEET-BREADS.

Cut sweet-breads in small pieces, season with salt and pepper, add milk or cream, thicken a very little, pour it over toast or serve them in puff-paste shells.

SCALLOPED SWEET-BREADS.

Cut or break the sweet-breads into small sections, mix with rich cream sauce made with eggs. Put them in a scallop dish or shells. Cover with buttered crumbs and bake until crumbs are brown. Cream sauce. Warm one cupful of cream, beat the yolks of two eggs, stir them into the warm cream and cook over hot water till the eggs thicken the cream like boiled custard, add salt and pepper to taste, then mix with the sweet-breads for scalloping.

SWEET-BREADS WITH MUSHROOM SAUCE.

Lay the sweet-breads in cold water, salted, for one hour, take out all the stringy parts and lay them in clear cold water for a short time, dry on a towel, dip them in beaten egg and bread crumbs rolled fine and sifted. Fry brown in half lard and half butter. Lay them in a hot dish.

Sauce for same: Pour a cupful of cream or milk in a stew pan, add a piece of butter the size of an egg, one tablespoonful of chopped parsley, salt and pepper, a very little thickening, then add a can of mushrooms, let boil up and pour over the sweet-breads.

BROILED SWEET-BREADS.

BOSTON COOK BOOK.

Rub with butter, salt and pepper, wrap in buttered paper and broil ten minutes. Serve with hot butter.

SECTION 15 -- PROPER ACCOMPANIMENT FOR PRINCIPAL DISHES AT FAMILY DINNERS

SOUPS.

Strips of bread or crackers, brown soups, croutons, force, meat balls and noodles.

FISH, BOILED.

Egg chopped, add to a cream sauce, sliced lemons, sliced hard boiled eggs, watercress or parsley are used for garnishes.

FISH, BAKED.

Tomato or Worcestershire sauce may be used. When this is the principal entree following the soup, mashed potatoes, macaroni in cream are used.

With boiled salmon, boiled rice is frequently served.

ROAST BEEF.

Potatoes peeled and baked with the meat or Yorkshire pudding, or sweet potatoes, mashed turnips, tomatoes, cold slaw and celery. Also Chile sauce.

ROAST MUTTON.

Currant jelly, sweet and white potatoes, tomatoes, asparagus or beets.

ROAST VEAL.

Horse radish sauce, sweet and white potatoes, tomatoes, parsnips, spinach, cauliflower or cold slaw.

ROAST LAMB.

Currant jelly or mint sauce, mashed potatoes, green peas, asparagus, dressed salad or lettuce.

ROAST PIG OR PORK.

Apple sauce, mashed potatoes, onions or turnips.

BAKED HAM OR BOILED.

Apple sauce, sweet and white potatoes, spinach, hot slaw or pickles.

VENISON.

Currant jelly, mashed potatoes, macaroni in cream, pickled olives.

BEEFSTEAKS.

Mashed potatoes, oyster plant fried or tomatoes.

VEAL CUTLETS.

Tomato sauce, stewed or mashed potatoes, cauliflower, cold slaw or lettuce.

ROAST TURKEY.

Cranberry sauce or cranberry jelly, potatoes mashed, squash or sweet potatoes, turnips or corn, celery and pickles.

ROAST CHICKEN.

Jelly, mashed potatoes, sweet potatoes, oyster plant, mashed turnips, squash and celery, also pickles.

ROAST DUCK.

Currant jelly, boiled onions, corn or beans, mashed potatoes, celery and pickles.

ROAST GOOSE.

Apple sauce, mashed white and sweet potatoes, onions, turnips or cabbage salad.

BOILED TURKEY.

Oysters sauce, mashed potatoes, corn, pickled peaches, celery.

BOILED CHICKEN.

Oyster sauce, mashed potatoes, tomatoes or macaroni, celery and pickles.

BOILED MUTTON.

Caper sauce, mashed potatoes, peas, olives and celery.

BOILED CORN BEEF.

Peeled white potatoes, cabbage, turnips, sliced, small carrots, all boiled with the beef, tomato catsup.

CHICKEN POT-PIE.

Jelly, mashed potatoes, cold slaw, asparagus.

VEAL POT-PIE.

Mashed potatoes, string beans or corn, celery and pickles.

LAMB POT-PIE.

Brown potatoes, peas or tomatoes, celery.

PORK AND BEANS.

Boiled potatoes peeled, squash, baked apples, pickles and celery.

Celery may be used with almost everything, also pickles and jelly.

If in a small family, baked or boiled fish is used as the principal dish, most any vegetable may be served with it.

AMOUNT OF MEAT, POULTRY AND FISH FOR A SMALL FAMILY.

Roast beef, five pounds will serve.....	12	people
Beef steaks, three pounds will serve.....	7	"
Beef, tenderloin, two pounds will serve.....	8	"
Rib roast of veal, five pounds will serve.....	8	"
Solid roast of veal, five pounds will serve.....	12	"
Rib roast of lamb, five pounds will serve.....	8	"
Leg of lamb will serve.....	12	"
Corn beef, four pounds will serve.....	8	"

Chops, one chop for each person and two for the platter.

Lamb chops, two for each person.

Mutton chops, one for each person and three for the platter.

Sausage, two pounds in cases will serve..... 7 people

Sausage, in bulk, two pounds will serve..... 10 "

Turkey, ten pounds will serve..... 12 "

Chicken, four pounds will serve..... 7 "

Duck, five pounds will serve..... 6 "

Goose, seven pounds served with care..... 8 "

Birds, one to each person and two for the platter.

Oysters on the half shell, five or six to each person.

Oyster soup, one quart solid, will serve..... 5 "

Fish, four pounds will serve..... 6 "

TO CLARIFY FATS.

Any uncooked fat, as suet, fat from chickens, also beef fat, should be clarified and made pure and clear. Cut the fat into small pieces, cover with cold water, cook over a slow fire until the fat has melted and the water nearly all evaporated. Then strain and press all the fat from the scraps. When cool remove the cake of hard fat, scrape the bottom of the cake off with a knife. You can add to the new fat, fat from soup stock, corn beef, drippings from roast beef, veal, fresh pork or chicken. Do not use fat from turkey, mutton or any kind of smoked meat. If there should be any sediment adhering to the fat, add a little cold water, stirring well, pour off the water, place the fat in a pan over the fire and when melted, add two raw potatoes cut in thin slices, let it stand on top of stove until the fat stops bubbling, is still, and the potato is brown and crisp. Strain through a cheese cloth placed in a strainer and that placed over a jar. Keep in a cool place. Fat cleared in this way will keep for a long time. It is best to heat it occasionally, again removing to a cool place. You can add this to the new fat in cooking. This fat is good to fry most anything in. Potatoes, meats or fish.

TO CLARIFY BUTTER.

Melt the butter, let it settle and pour it off into another stew pan, but without pouring out the milky particles which have settled to the bottom, then warm it and remove it from the fire before taking color.

TO CLARIFY FRIEDCAKE FAT.

After frying your cakes, remove from the fire, let it get perfectly cold, then return to the stove just one minute, until you can slip out the cake of fat from the kettle, place it on a flat pan, bottom side up. Scrape the bottom with a knife, wipe out the kettle with a soft paper, return the cake of fat and it is ready for use.

SECTION 16—POULTRY

SPRING CHICKEN.

Split the chicken down the back and through the breast, wash well and let them thoroughly drain, then dip the chicken into flour on both sides, lay on hot fat with skin downwards. Dredge liberally with salt and pepper, have the fat equal, with butter and lard, shut them up in a hot oven, let cook a few minutes, then baste well. When the upper side is brown, turn the pieces and let the other side brown.

ROAST CHICKEN.

Draw the chickens, wash them well in two waters and wipe them dry, season inside with salt and pepper. Prepare a dressing of bread crumbs or cracker and fill the bodies and crop of the chickens and bake them one or two hours or until they are nice and tender, baste them frequently while roasting. Stew the giblets in a kettle until well done, just before serving chop them fine, after taking up the chicken put the giblets into the gravy, thickened with a little flour, wet with a little water, let boil up and serve in a gravy dish. Crabapple jelly is nice with roast chicken.

BOILED CHICKEN WITH OYSTERS.

Take a young chicken, fill the inside with oysters well seasoned with salt, pepper and butter, put it into a kettle with water enough to cover, boil until tender, when done remove the chicken. There will be a quantity of gravy from the juice of the oysters, make this into a white sauce with the addition of cream and a little thickened flour and butter. You can add oysters to the gravy, they make it very nice. Serve in a gravy boat. Serve chicken on platter.

BROILED CHICKEN.

After cutting the fowl open on the back and thoroughly washing it, put it in a small shallow pan, scattering over it small pieces of butter and season with salt and pepper. Put the chicken in a hot oven letting it remain till about half cooked then put it on the grid-iron over moderate coals. When cooked place it upon a platter and pour over melted butter.

BOILED CHICKEN.

Carefully pluck and draw a tender chicken, singe and wipe it with a wet towel, cut off the head and feet and cut it into small pieces for boiling, put the chicken in a kettle with water sufficient to cover it, use salt and pepper. Boil the chicken until tender, then serve it in onion sauce. It should be laid upon a platter and the sauce turned over it.

Sauce for same: Take one onion, slice, fry white in butter, when done add one pint of milk thickened with two table-spoonfuls of flour and two of butter, (mix butter and flour together), salt and pepper, boil until it thickens, then strain through a sieve and turn over the chicken.

SMOTHERED CHICKEN.

After dressing the chicken, cut it open at the back, sprinkle with salt and little lumps of butter. Put in a baking pan, cover with another pan and bake until tender, then remove the cover and let brown lightly, baste it with a very little water and butter.

BAKED CHICKEN PIE.

Boil the chickens until very tender, in just enough water to stew them, seasoning them with salt, pepper and butter. Make a nice puff paste, line the sides of a deep dish with it, when the chickens are done put them in the dish in which they are to be baked, (remove most of the bones of the chickens before putting them into the dish), thicken the gravy with a little flour and if you wish to make the pie very nice, add a pint of oysters, let it boil up, then pour the gravy over the

chicken in the dish. Cover the pie with a crust and bake quickly.

PRESSED CHICKEN.

Stew them until very tender in clear water, season with salt and pepper, when done place a napkin in a crock and while hot slice the meat from the bones and put a layer of white and dark meat alternately in the napkin, adding to each layer two tablespoonfuls of the gravy, turn over the corners of your napkin and place a weight of eight or ten pounds upon it, and let it stand over night. Slice cold. Do not thicken the gravy.

CHICKEN WITH PEAS.

One young and tender chicken, dress but do not cut up, place it in a kettle and season with salt and pepper. Let it cook for one-half hour, then add fresh peas, one quart, cook until the chicken is tender, then remove the chicken and put it in a baking pan in the oven to brown, pour out most of the juice from the peas, just leave enough to keep them hot. Make a gravy of the juice by adding a little flour mixed in water to remove the lumps, add that to the juice and let cook until it thickens, then place it on one side of the stove and keep hot. When the chicken is browned, place it upon a platter and surround it with peas, then garnish around the peas with parsley. Put the gravy in the gravy boat and serve. You can use canned peas, but they must not cook as long.

CREAMED CHICKEN.

Rub two tablespoonfuls of butter and one large spoonful of flour together, add one cupful of milk or cream and one cupful of chicken stock. Cook over hot water until smooth, add two cupfuls of cold chicken, cut fine, with salt and white pepper. Cook three minutes and serve. A little chopped parsley is an addition.

CREAM CHICKEN WITH SWEET-BREADS.

One chicken of three or four pounds, three sweet-breads and one can of small mushrooms, if you find they are large

cut them in two. Boil chicken and sweet-breads until tender, then remove the sweet-breads and cut them into small pieces. For the sauce: Heat two cupfuls of cream, mix three tablespoonfuls of butter with two of flour, stir them to a cream, then pour on the hot cream, stir until it thickens, add one grated onion and season well with salt and pepper. Put chicken, sweet-breads and mushrooms in a baking dish, pour over the cream dressing and cover with bread crumbs and pieces of butter, bake about twenty minutes.

CREAM CHICKEN.

One pint of meat, one pint of cream or rich milk, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of mustard, speck of cayenne, salt and pepper to taste, put cream on to boil. Mix flour, butter, salt and pepper together, add four tablespoonfuls of the boiling cream, mix thoroughly and stir all into the remaining cream and boil two or three minutes. Add the chicken and turn into the baking dish, cover with bread crumbs and bits of butter. Bake in a hot oven twenty minutes. Oysters are very nice to add.

CREAM CHICKEN ON TOAST.

Take bits of meat that is left from a chicken dinner, pick it up fine, make a white cream gravy, two tablespoonfuls of butter, one of flour, mix thoroughly together, boil one pint of milk, add the butter and flour and boil five minutes. Have ready as many slices of toast as you wish for the meal, put the chicken in the cream, let it boil up and turn it over the toast that has been placed upon a platter, garnish with parsley around the edge of platter.

PILAN.

Stew the chicken as for a fricassee, in a pot with the liver, heart and giblets and a few slices of ham or bacon for flavor, when tender, remove it from the pot and place it where it will keep hot. Wash half a cupful of rice and put into the broth. There should be a pint of this. Boil until the broth is absorbed, then set the rice where it will steam dry and be thor-

oughly done. Place the chickens upon the platter, with the rice around them.

FRIED CHICKEN, MONTICELLO STYLE.

Draw and clean, but do not cut up the chicken, put it into a steamer and steam until tender, remove them from the steamer into a pan and let stand until cool enough to handle. Then remove the white flesh from each side of the breast, leaving only the top bone, that will keep the breast from breaking while frying, unjoint the legs, cut off the wings, fry in frying pan with equal parts of lard and butter, enough to keep chicken from burning, fry a nice brown.

FRIED CHICKEN.

Cut up two chickens and roll well in flour. Put in spider, one large spoonful of butter and same of lard, season well with salt and pepper and let the chicken cook slowly for one-half hour, tightly covered, when tender remove cover and fry a light brown, when done add one tablespoonful of flour in spider with the chicken, to which add one pint of cream and as soon as this boils up, remove the chicken and turn the cream gravy over all.

ASPIC OF CHICKEN.

Boil a chicken, chop very fine, take a teacupful of the water in which the chicken was boiled. Dissolve in it a tablespoonful of gelatine, one tablespoonful of butter, salt, pepper and celery seed to taste, pour this over the chicken. Mould and serve cold.

CHICKEN FRICASSEE.

Wash and cut up the chickens, put on fire in kettle with cold water sufficient to cover them, add a little salt and a few slices of salt pork, boil until tender, thicken the gravy with flour well wet up with water until it becomes a smooth paste, season with butter, add a cup of milk or cream. Have little biscuits broken open and laid on the platter, on this place the pieces of chicken and turn over the gravy.

Dumplings are very nice for fricassee chicken.

Recipe for same: Three cups of flour, half teaspoonful of salt, two teaspoonfuls of baking powder, sifted together and sweet milk to make a stiff dough, and drop from spoon into the steamer, steam twenty minutes without removing the cover lay them on the platter with the chicken, as you would the biscuits and turn over the gravy.

TO CLEAN THE GIBLETS.

Slip off the thin membrane around the heart, cut out the veins and arteries, remove the liver, and cut off all that looks green near the gall bladder. Trim the fat and membranes from the gizzard, cut through the thick fleshy part, open it and remove the inner lining without breaking, cut off all the white gristle and use only the thick, fleshy part, wash and put them in cold water on the stove and simmer until tender. The neck and tips of the wings are often cooked with the gIBLETS. These directions apply to all kinds of poultry and game.

TO DRESS FOWLS FOR BROILING.

BOSTON COOK BOOK.

Singe, wipe and split down the middle of the back, lay open and then remove the contents from the inside, wash and wipe again.

Wash in warm soda water to remove the strong smell from old fowls. If a chicken is tough add a half teaspoonful of soda to the water that the chicken is cooked in, that will make it tender and crisp.

TO ROAST TURKEY.

Clean and wash well a nice fat turkey, one about a year old is the best, salt and pepper it inside and out. Should you use oysters for filling take two pints of bread crumbs, one-half teacupful of butter cut into bits, (not melted), salt and pepper to taste, mix well, drain the liquor from one quart of oysters and use liquor for basting. Dip in a spoonful of bread crumbs and a spoonful of oysters, alternately, until the cavity is filled,

tie in shape, lard the top, let stand a while after filling before baking. Then pour a little water in a dripping pan, add salt, pepper and butter. Let it bake from three to four hours according to the size of the turkey. Towards the last add the oyster liquor, baste often. While the turkey is baking boil the giblets until tender, when done slash the liver, chop all together. When turkey is done place it on a hot platter, put the pan on the fire, turn off the fat, add a cupful of water. Have ready a little flour, mix with water for thickening, add giblets and liver, also a few oysters, turn in the thickening, let it boil up, stir it constantly and pour the gravy in a gravy boat and it is ready to serve.

BOILED TURKEY.

Select a young turkey, clean and wash as for a roast. Tie in shape, place it in a kettle and let it boil two hours, when done remove it to a hot platter. Garnish with sliced carrots, small boiled onion, sweet potatoes sliced, arranged neatly around the edge of the platter. Add salt and pepper while boiling. Take a pint of the liquor the turkey is cooked in, add a tablespoonful of butter, half a cupful of cream, a little thickening, let boil until it thickens, then put into gravy boat and serve.

PRESSED TURKEY OR CHICKEN.

Season highly and boil the fowl until very tender in clear salted water, when done place a napkin in a flat pan or crock and while hot, slice the meat from the bones and put a layer of white meat, then the dark, alternately in the napkin, adding to each layer two tablespoonfuls of the gravy. Turn over the corners of the napkin and place a weight of eight or ten pounds upon it, let it stand two days, then it will be ready to slice.

HASHED TURKEY WITH CREAM.

Take one pound of dice-shaped pieces of cold cooked turkey, place them in a stew pan with a pint of cream, a small bit of butter, salt and pepper. Let the cream boil down to one-

half, then add one teaspoonful of flour wet in a little cold cream, let it boil up and serve.

CHESTNUT STUFFING.

Remove the shells from one pint of chestnuts, boil them five minutes to loosen the inner skin. Remove the skin and boil them in salted water until very soft. Have only one cupful of the chestnut water left. Mash them in the water they are cooked in. Add one quart of bread crumbs, one cupful of chopped mushrooms, one cupful of chopped, cooked veal, one tablespoonful of chopped parsley and one large tablespoonful of butter, salt and pepper. Mix all together and it is ready for use.

PLAIN STUFFING FOR TURKEY.

Lay a piece of cheese cloth over a colander. Have a pan with warm water, (not hot), dip in pieces of stale bread or crust of bread, lay them into the cloth and when you have enough for a quart after it is pressed, gather up the cloth and squeeze out all the water you can. Empty the cloth into a dry pan, add one-half cupful of melted butter, salt and pepper to taste, one teaspoonful of thyme. Mix all together thoroughly and it is ready for the turkey. A half teacupful of mashed sweet potato added to the mixture makes it richer.

ROAST GOOSE.

I do not parboil it. Select as young a goose as you can find weighing seven or eight pounds. Clean and wash it as you would any fowl, add salt and pepper inside and out, fill it with good stuffing, sew it up, lay it in a dripping pan with one pint of water. Cover it closely with another dripping pan the same size, baste often, add more water as it cooks out, let it bake until perfectly tender. Remove the cover, let it brown on top a nice color, then turn and brown the other side. Remove the goose to a hot platter. Turn off all the grease. Place the dripping pan on top of the stove and add a thickening of flour mixed in a little water, stir constantly, so it will not be lumpy, let it boil up and turn it into a gravy boat. Serve.

STUFFING FOR GOOSE.

Peel and slice one quart of potatoes, three small onions, one cupful of sliced apples, add salt and pepper, mix all thoroughly and it is ready for use. Also add one tablespoonful of melted butter. Mashed potato seasoned is very nice to fill a goose. One quart of apples, one-half pound of raisins, cook together for one-half hour, one tablespoonful of melted butter, is fine for duck or goose.

ROAST DUCK.

I do not parboil duck, but prepare the same as goose, also bake covered closely with a dripping pan, the same size as the one the duck is baked in. Bake until tender and brown on both sides and serve just as you would goose, make gravy the same way, also turn off all the fat.

PLAIN STUFFING FOR DUCK.

One pint of bread crumbs, one teacupful of sliced potatoes, two small onions sliced, salt and pepper, one tablespoonful of melted butter, mix thoroughly, and stuff the duck. Apple and raisin stuffing is fine. So is the potato and onions.

CANVAS-BACK DUCK—ROASTED.

Select a fine canvas-back duck, singe and clean well, cut open at the back, place it in a roasting pan, salt it and rub over a little butter, cover with another pan, let it roast fifteen minutes, remove the cover and roast it fifteen minutes longer. Serve on a hot platter.

CANVAS-BACK DUCK—BROILED.

Select and clean as the above. Split open at the back, place it in a roasting pan, add salt and pepper, cover and let it roast fifteen minutes and then remove it to a good charcoal fire, and let broil for ten minutes.

PARTRIDGE—BROILED.

Singe, clean, wash and wipe very dry, split them in halves, salt and pepper them, rub them well with butter and broil them.

eight minutes. Have toast arranged on a hot platter, place the partridge upon it, pour over melted butter and serve.

PARTRIDGE—ROASTED.

Singe, clean, wash and wipe very dry, split them open at the back without detaching the parts, season with salt and pepper, rub them well with butter, place them in a pan in a moderate oven and let roast thirty minutes. Then remove to a hot platter, with toast if you wish, dip over a little melted butter hot and serve.

WOODCOCK—BROILED.

Singe and clean, wash and dry with a cloth, remove the eyes, and also the skin from the heads, split them open at the back, but do not detach the parts, brush them over with butter, salt and pepper them, stick the bills into the breasts, let broil six minutes on each side. Place them on a hot platter with toast and serve.

BROILED QUAIL.

Select fat quail, singe and clean them, split them open at the back without separating the parts, place them on a dish, break and cut off the two leg bones, season with salt and pepper, brush over with a little butter, place them on a bed of moderate coals to broil for five minutes on each side. Have ready toast on a hot platter, place the quail on the toast and pour over melted butter, decorate with water-cress.

BROILED QUAIL.

Clean, singe and wipe with a wet cloth, split open at the back, season with salt and pepper, rub well with butter and broil over hot coals, turn often, and when tender place them on toast on a hot platter, butter well and serve.

SQUAB—BROILED.

Singe and clean, cut off the heads, wash and wipe dry, slit them open at the back without detaching the parts, season with salt and pepper, rub them well with butter and broil them six or seven minutes. Have a hot dish with toast, place the

squabs on the toast and pour over melted butter hot and serve.

SQUAB PIE WITH OYSTERS.

Select nice, fat squab, pluck, dress, wash and wipe them with a dry cloth, put them into a kettle with one quart of boiling water that has been seasoned with salt and pepper and two tablespoonfuls of butter, let them boil gently thirty minutes. Make a rich biscuit crust, line the sides of a deep earthen baking dish, not the bottom. Take out the squab and fill each one with two oysters, place them in the baking dish. Make a nice gravy of the liquor by adding one cupful of cream and one of milk, thicken it to the consistency of cream, sprinkle one dozen oysters over the squab, pour over the gravy and cover the pie with an upper crust, wetting the edges to make them adhere, cut several slits in the upper crust so the steam can escape. Bake the pie about one hour, if the top is browning too much cover it with a buttered paper and moderate the oven. Serve in the dish on the table.

POTTED PIGEONS WITH PEAS.

Select nice pigeons, pluck, singe, wash and wipe dry with a cloth as many pigeons as you are going to require, say one for each person and one for the platter. Cut off the heads and feet, draw them, save hearts, livers and gizzards, put them into a frying pan, with one cupful of hot butter, let them become nicely browned and remove them to a kettle, turn the browned gravy over them, add a little water to the pan, let it boil up, also turn that over the pigeons, add boiling water until they are covered, add salt and pepper. Let them simmer until they are tender. Have fresh shelled peas ready and when the pigeons become tender, add the peas and let them cook thirty minutes. Serve the pigeons upon a hot platter and surround them with peas. Add the giblets when you do the water, and serve them with a gravy, made by adding a cupful of cream to the kettle after the pigeons have been removed. Thicken and serve in a gravy boat.

SECTION 17—DUMPLINGS

POTATO DUMPLINGS.

For six large potatoes, two eggs, one and one-half cupfuls of flour, one cupful of stale bread cut in dice shape and browned in butter. The potatoes are to be boiled the day before. You can grate or grind the potatoes. Add to the potatoes, the eggs beaten, flour and one tablespoonful of salt, mix well about fifteen minutes, use five of the dice shaped bread for the center of dumpling the size of a small apple, boil twenty-five minutes in continuous boiling water, with uncovered kettle. Pork roast with plenty of good gravy is best with these dumplings. You may place the meat in the center of the hot platter, then potatoes around the meat and the dumplings around the edge, serve gravy in a gravy boat.

DUMPLINGS FOR POT-PIE.

One pint of flour, one-half teaspoonful of salt, scant cupful of sweet milk, two teaspoonfuls of baking powder, mix soft and drop by the spoonful into the boiling stew, cook fifteen minutes, without lifting cover of kettle.

VEAL POT-PIE.

A piece from the rib is good for pot-pie. Cut in small pieces and put in a kettle. Place a small plate in bottom of kettle first, pour in water enough to cover well, season with pepper, salt and butter. Half an hour before serving drop in small pieces of biscuit dough, cover closely and boil twenty minutes. Take out with a small skimmer very carefully. Be sure the meat is well covered with water before the dumplings are put in.

BEEF STEW WITH DUMPLINGS.

Take remnants of roast beef, cut in small pieces and put into a kettle with water to cover, if you have three pints of meat, add four cupfuls of potatoes cut in one inch slices, one cupful of sliced carrot, one small onion cut in thin slices, add carrot and onion with salt and pepper, parboil potatoes five minutes and add them to the meat. Just before the potatoes are done add dumplings, drop from tip of spoon closely together on top of stew, at the same time add tablespoonful of flour wet in a little cold water, stir the flour into the stew and add the dumplings, cover and let stew twenty minutes, pour in deep hot platter and surround with the dumplings.

DUMPLINGS FOR THE STEW.

Two cupfuls of flour, one-half teaspoonful of salt, two teaspoonfuls of baking powder, three teaspoonfuls of melted butter, three-quarters cupful of milk, mix and sift flour and baking powder, work in butter with tips of fingers, add milk gradually, use knife or spoon for mixing.

SECTION 18—CROQUETTES AND CHEESE RELISH

CHICKEN CROQUETTES.

Boil a chicken until very tender. Pick the meat off the bones, put it into wooden bowl and chop, then take half as much bread, lay this in the chicken broth, of which there should be but a little and quite strong, then place the bread in the bowl with the meat and chop all together, season with salt and pepper and a little sweet herb for flavor. When cool, mould into small cones, roll in beaten egg and then in fine cracker crumbs. Fry in croquette basket in very deep hot lard. The cones are pretty for a supper dish, placed on a platter edged with curled parsley. The mallet shapes will be preferred for dinner.

CHICKEN CROQUETTES.

Meat of one chicken chopped fine, one cupful of bread or cracker crumbs, one egg beaten light, one large tablespoonful of butter or cream to make soft, celery seed, mace, a little cayenne pepper and salt. A few chopped oysters improves them, make into oblong shapes and fry quickly in equal parts of butter and lard, drain and serve with a thin cream sauce.



SWEET-BREAD CROQUETTES.

One pint of chopped, cooked sweet-breads, one cupful of cream, one tablespoonful of flour, four eggs, one teaspoonful of onion juice, one tablespoonful of lemon juice, one pint of bread

crumbs, three tablespoonfuls butter. Thicken the cream with the butter and flour, add the sweet-breads and boil two minutes. Add two of the beaten eggs when taken from the fire. Add chopped parsley and the seasoning. Let stand until cold. Make into oblong rolls, dip into egg and crumbs, fry in hot deep lard.

BEEF CROQUETTES.

Chop cold beef, add cold ham if convenient, beat two eggs, mix all together with a little milk, make into oblong rolls and fry. Ham croquettes are splendid, too.

POTATO CROQUETTES.

Parboil and mash six good sized potatoes, add one tablespoonful of butter, two-thirds cupful of hot cream or milk, whites of two eggs well beaten, salt and pepper to taste, let cool, then shape into oblong rolls medium size, dip into beaten eggs and cracker crumbs which have been rolled and sifted, fry in hot lard.

VEAL CROQUETTES.

Two pounds of veal cooked and chopped very fine. Make a white sauce of two cupfuls of milk, two tablespoonfuls of butter and two heaping tablespoonfuls of flour. Cook until very thick. Season highly, mix it with the meat and set away to cool. Mold, roll in cracker crumbs, then egg, then cracker crumbs and fry in hot fat.

VEAL CROQUETTES.

Two coffeecupfuls of finely chopped veal left from roast, one coffeecupful of bread crumbs, one-half pint of milk, one-half cupful of butter, one egg, season with red pepper, salt, one-half teaspoonful of grated onion. Scald the milk and crumbs, stir in veal, butter and all but the egg. Beat the egg and add it when the mixture is cool. Put the mixture into a dish and set away till quite cold, then shape, roll in egg and then in cracker or bread crumbs, and fry in hot lard.

OYSTER CROQUETTES.

Mix a quart of oysters with one cupful of mashed potatoes, cut the mass fine with a knife, add one-half pound of rolled crackers, season with butter, pepper and salt and add the oyster liquor, adding milk if more moisture is needed. Make into small rolls, dip in beaten egg, then in powdered crackers and fry.

RICE CROQUETTES.

One pint of cold boiled rice, warmed in a double boiler with two or three tablespoonfuls of milk, when soft, add one egg, well beaten, one tablespoonful of butter, half a teaspoonful of salt, one-fourth of a saltspoonful of white pepper, a few grains of cayenne and one heaping tablespoonful of fine chopped parsley. Shape, roll, fry as usual.

RICE CROQUETTES.

One cupful of rice boiled with sufficient water to cook it, a little salt, when done beat two eggs, one tablespoonful of butter, one tablespoonful of sugar, a grated rind of a lemon, mix all together, roll in cracker crumbs and fry as you would fried-cakes. Make them in oblong rolls.

CODFISH CROQUETTES.

To nicely mashed potatoes, add half the quantity of codfish picked very fine, (both fish and potatoes must be hot), add butter the size of a large egg, (melted), one-half cupful of cream, one egg, pepper and nearly half a cupful of grated bread crumbs. Make into rolls and roll in fine bread crumbs, fry in hot lard to a golden brown. A wire basket should be used in frying if possible.

SALMON CROQUETTES.

One can of salmon, an equal amount of mashed potato, roll into oblong rolls of medium size, dip in white of egg and rolled cracker and fry.

CROQUETTES OF FISH.

Take dressed fish of any kind, separate it from the bones, mince it with a little seasoning, an egg beaten with a teaspoonful of flour and one of milk, roll into oblong rolls of medium size, brush the outside with egg and dredge it well with bread or cracker crumbs and fry them to a nice color. Cream gravy is very nice to dip over them.

OYSTER PLANT CROQUETTES.

Scrape, boil, mash and season the oyster plant, shape into rolls. Roll in crumbs, dip in egg and again in crumbs and fry the usual way.

CHEESE RELISH.

One-quarter pound of good, fresh cheese, cut in thin slices and put in spider and pour over it one cupful of sweet milk or cream. Add one-quarter teaspoonful of dry mustard, a little salt and pepper and butter the size of an egg, stirring constantly, powder about six crackers and sprinkle in gradually. Serve hot.

CHEESE SOUFFLE.

Put two tablespoonfuls of butter in a sauce pan, add one heaping tablespoonful of flour, when smooth add half a cupful of milk, half teaspoonful of salt and a speck of cayenne, cook two minutes, add the yolks of three eggs well beaten and one cupful of grated cheese, set away to cool. When cold add the whites beaten to a stiff froth, turn into a buttered dish and bake twenty-five or thirty minutes, serve immediately.

CHEESE BALLS.

Mix one cupful of grated cheese with one even tablespoonful of flour and with one-third teaspoonful of salt, just a sprinkle of mustard and cayenne, cut and fold in whites of two eggs beaten stiff and dry, shape into balls size of a hickorynut, roll in cracker meal and fry in deep fat, drain and serve with salad.

CHEESE BALLS.

Whites of two eggs beaten to a stiff froth, three ozs. of cheese grated, a little salt and red pepper, mix just before dinner and shape into balls size of a walnut, drop into boiling deep fat, drain and serve with salad.

CHEESE STRAWS.

One-half cupful of butter, one cupful of grated cheese, one and one-half cupfuls of flour, salt and cayenne pepper to taste, water to make a stiff dough, roll out and cut in strips and bake.

CHEESE STRAWS.

Three tablespoonfuls of flour, one of grated cheese, one of melted butter, one beaten egg, salt and pepper to taste, roll thin and cut in narrow strips and bake. Delicious served with hot chocolate or coffee.

CHEESE OMELET.

Beat two eggs thoroughly, add a pinch of salt and one of pepper, one-half teaspoonful of finely chopped parsley and a teaspoonful of grated cheese to every two eggs, mix well. Put a piece of butter the size of an egg in the frying pan, when it is hot, pour in the mixture, stir it with a wooden spoon until it begins to set, then shake the pan for a minute or so, fold the omelet over, if inclined to stick, put a piece of butter under it, when lightly browned, turn it on a hot dish.

CHEESE CROQUETTES.

Two cupfuls of grated cheese, two well beaten whites of eggs, pinch of cayenne, one teaspoonful of salt, mould into small oblong shapes, roll in cracker meal and fry in deep hot fat. Drain and serve with meat course.

CHEESE PUDDING.

One cupful of bread crumbs soaked in one pint of sweet milk, one-half pound of grated cheese, three eggs beaten separately, butter the size of an egg, one teaspoonful of mustard, teaspoonful of salt. Bake twenty minutes or until it thickens and is brown on top, serve as soon as done.

CHEESE FONDU.

Two tablespoonfuls of butter, two tablespoonfuls of bread or cracker crumbs, one-half pound of cheese cut fine, one pint of sweet milk, three eggs, mix cheese and butter in a bowl with crumbs, pour on boiling milk, add yolks well beaten with a little salt. Keep warm until all are dissolved, add beaten whites and stir well, bake twenty minutes, do not let cook too long.

CHEESE, ROASTED.

Cut one-fourth pound of cheese fine, add yolks of two eggs, two tablespoonfuls of butter, one-half teaspoonful of dry mustard, one-third teaspoonful of salt and a bit of cayenne. Cream together, spread on slices of toast and warm in oven, serve immediately.

CHEESE STICKS.

One cupful of grated cheese, one cupful of flour, a small pinch of cayenne pepper, butter the same as for pastry, roll thin, cut in narrow strips, bake a light brown in a quick oven, serve with salad.

CHEESE CANAPES.

With a large cake cutter, cut out circles of bread half an inch thick, cut them again so as to make crescent shaped pieces, fry in butter to a light brown, grate some cheese, and put one teaspoonful on each piece of bread, a little salt and pepper, and brown quickly in a hot oven, serve at once.

COTTAGE CHEESE.

Take a pan of loppered or thick milk that has soured quickly, put it on the range where it will just come to the scalding point, (do not let it cook, that would toughen it), pour it into a cheese cloth bag, let it hang till the whey has drained off, empty the cheese or curd into a large bowl, season with salt, a little cayenne, a little butter and after mixing thoroughly, add one cupful of cream, stir gently through the cheese.

WELSH RAREBIT.

One-half pound of cheese cut fine, one-half cupful of cream, one teaspoonful of butter, one teaspoonful mustard, place in a pan and let melt, while melting beat separately the yolk and white of one egg and add salt and cayenne pepper, add egg just before removing from fire, pour over toast and serve.

A PINK RAREBIT.

Allow one egg and one tablespoonful of stewed tomatoes to each person, mix lightly together and season to taste, melt a small piece of butter in the chafing dish, pour in the mixture and stir as for scrambled eggs. When set, heap upon meat squares of buttered toast. An excellent dish for lunch or supper.

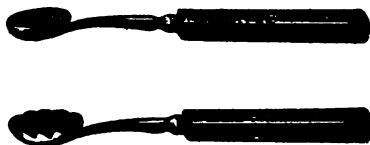
CHEESE—BAKED.

Cover the bottom of a baking dish with slices of well buttered bread, add a thick layer of cheese, salt and pepper. Into a pint of milk put three well beaten eggs, pour this over the cheese. Bake twenty minutes.

SECTION 19 VEGETABLES

VEGETABLES.

Much care in selecting vegetables is necessary, but still more in preparing them for the table. It is to be regretted that so little attention is given to this. Half the enjoyment that should be derived from the abundance of the best varieties which our markets offer in summer season, is lost by unskillful cooking. So evident is this fact, that it appears quite important to call the particular attention of young housekeepers to this part of their duty. Vegetables after being well washed, should be laid in cold water, excepting corn and peas. Put all kinds except peas and beans, into boiling water, with a little salt in it. Peas are much better when first gathered and they should not be shelled long before boiling. If they are old a half teaspoonful of soda in the water will make them tender. The white end of asparagus never boils tender.



SCOOPERS.

Vegetables intended to be cut with these scoopers must previously be peeled. Carrots, turnips, beets and potatoes can be cut to the shape of balls by the aid of these scoopers. As Parisienne potatoes for a side dish and all other vegetables for a garnish or decoration.

PARISENNE POTATOES.

Take raw potatoes, peel, cut into balls by the aid of a vegetable cutter, steam and serve them in cream sauce.

Cream for same: Two tablespoonfuls of butter, one tablespoonful of flour, one quart of milk, warm the butter and stir until all the milk is used, then add the potatoes and place them into the flour, then add the milk, stirring in a little at a time over steam, a double boiler is best, do not let them stand long, as the potatoes may cause the cream to curdle.

LYONNAISE POTATOES.

Cut one quart of cold boiled potatoes into dice shape or chop quite fine, put them into a flat pan well buttered, salt and pepper and add a little more over the top, enough to bake them nicely, add two tablespoonfuls of chopped parsley and sprinkle over the top. If you wish a little onion flavor, slice and fry one onion in butter white and turn the butter over the potatoes, serve hot.

BROWN POTATOES.

Pare potatoes of uniform size, put them in a dripping pan with the short ribs of beef and baste them often until done and nicely browned. I like them best boiled before putting in the pan with the short ribs, it does not take as long to bake them.

SCALLOPED POTATOES.

Slice potatoes very thin, let them lie in salt and water one-half hour, drain them in colander, butter a baking dish, put in quite a thick layer of potatoes, add salt, pepper and butter, then another layer and continue until dish is filled.

SARATOGA POTATOES, NO. 1.

Pare and cut into thin slices on a cabbage cutter four large potatoes, let stand in ice cold water one-half hour, then take a handful of the potatoes, squeeze the water from them and dry them in a napkin, separate the slices and drop a few at a time into the skillet of boiling hot lard, take care they do not stick together, stir with a fork until they are a light brown, take out with a wire spoon, drain well and serve in an open dish.

RAW POTATOES.

Pare potatoes and wash in cold water, slice rather thin, put into spider a tablespoonful of butter, when hot put in half of the potatoes, sprinkle salt over them, then add the remainder of the potatoes, with a little more salt, cover tight for a few minutes, take off the cover and let them brown, turn them over occasionally, with care they can be fried very evenly.

FRENCH FRIED POTATOES.

Pare potatoes and cut them lengthwise about one-quarter of an inch thick, let them lay in cold, salt water until ready for use, then drain on a cloth and drop them into hot lard until they are nicely browned, take them out into a colander with a cloth placed in the bottom to drain, sprinkle over a little salt as you take them out, be sure and keep them hot.

FRIED POTATOES.

Cut cold boiled potatoes into thin slices. Have a frying pan hot, put in a little butter and drippings, cook the potatoes in the fat until brown, then turn and brown the other side, then serve.

SARATOGA FRIED POTATOES, NO. 2.

Cut potatoes into very thin slices, put them into cold water with a small bit of alum added to make them crisp, let stand a few hours, or over night, rinse in cold water and dry them with a crash towel, fry a light brown in boiling fat, when done sprinkle with salt.

POTATO CAKES.

Mix thoroughly with cold mashed potatoes left from dinner, the well beaten yolk of an egg, make into cakes as you would sausage, place in a frying pan a tablespoonful of fat, let it get hot, then lay in the cakes, let them brown on one side, turn them over and brown on the other side. Serve hot, make up after dinner ready for breakfast.

POTATOES STEWED IN CREAM.

Slice thin, chop or cut into dice shape, add a half pint of cream to every quart of potatoes, salt and pepper to taste, heat the cream and put in the potatoes, stir gently in order to keep the pieces whole, cook them slowly for about twenty minutes.

Potatoes stewed in milk are very nice, only you must thicken the milk to the consistency of cream.

WHITE POTATOES.

Boil and peel your potatoes, cut them in halves and lay them in the vegetable dish, have ready a nice white sauce with eggs (hard boiled) sliced or chopped into it, pour over the potatoes, serve hot.

BROWNE POTATOES.

Boil them, when done place them on a tin pan so they will not touch each other, sprinkle with salt, put a very little butter upon each one, brown in a hot oven.

MASHED POTATOES.

To one pint of hot boiled potatoes add one tablespoonful of butter, half teaspoonful of salt, half as much pepper and hot milk or cream to moisten, mash potatoes in the kettle in which they were boiled and beat with fork until light and creamy, turn out lightly on a dish, do not smooth it over as that will make it heavy and compact.

HASHED POTATOES.

Hash eight cold boiled potatoes, half cupful of butter, put into a frying pan, add potatoes, season with salt and pepper, toss well in pan for two minutes, give them the shape of an omelet and let them take a golden color, with a spoon take up all butter at the bottom of pan, then slide potatoes carefully onto a hot dish and serve.

NEW POTATOES.

Wash, scrape, boil twenty minutes, turn off water, add enough more boiling hot water to cover, also add a little salt, cook a few moments, drain and set again on stove, add butter, salt and pepper and little thickening made of one-half tablespoonful of flour to one pint of milk. When the milk boils up, serve.

POTATOES IN THE HALF SHELL.

Wash and bake four smooth potatoes, cut in halves lengthwise, do not break the skin, scoop out the potato into a hot pan, mash and add one large tablespoonful of butter, one of hot milk, salt and pepper to taste, beat the whites of two eggs stiff and mix it with the potato, fill the skins with the potato, heaping it lightly, brown slightly.

POTATO BALLS.

BOSTON COOK BOOK.

One pint of hot mashed potatoes highly seasoned with salt, pepper, celery salt, chopped parsley and butter, moisten if needed with a little hot milk or cream, beat one egg light and add part of it to the potato, shape into round, smooth balls, brush over with the remainder of the egg and bake on a buttered tin until brown. Be very careful and not get them too moist.

POTATO PUFF WITH MEAT.

Take cold meat, chop fine, season with salt and pepper, boil and mash the potatoes, make them into a paste with one or two eggs, roll it out with a little flour, cut round with a cutter, pour seasoned meat on one side of each puff, fold over and fry light brown.

POTATOES WITH CHEESE.

Season mashed potatoes as usual, adding a little more milk; to a quart of potato add two or three beaten eggs, put in buttered dish, cover with grated cheese and butter, brown in oven.

LARDED POTATOES.

Pare and punch a hole through the potato lengthwise, roll a thin piece of bacon and put into the potato, bake until done, serve hot.

SWEET POTATOES—SOUTHERN STYLE.

Cut cold baked or boiled sweet potatoes in slices about one-fourth of an inch thick, sprinkle fine sugar, salt and pepper over them, lay them in a baking dish and pour a little butter, (melted), over each slice and brown slightly.

SWEET POTATO CROQUETTES.

Boil and mash six or eight sweet potatoes and set away to cool, when nearly cold add three tablespoonfuls of cream, the same of butter, (melted), one teaspoonful of lemon juice, salt and pepper, mix thoroughly until light and smooth, shape into oblong rolls of medium size, dip into beaten egg and sifted cracker crumbs, fry in hot lard and serve with peas.

WHITE MASHED POTATO CROQUETTES.

Prepared in the same way as the sweet potato croquettes are very nice.

POTATOES BOILED IN JACKETS.

Wash well, cut an end off, this makes them mealy, when done, pour off the water and set on back of stove with a towel over them.

POTATO PUFF.

Stir two tablespoonfuls of melted butter into two cupfuls of cold mashed potatoes until it is light, add two beaten eggs, a teacupful of milk, salt to taste, beat thoroughly, pour into a buttered pudding dish and bake in a quick oven until browned nicely.

Another way with cheese is very nice. Make a potato puff as above, then slice a cupful of cheese, add one tablespoonful of butter, melt it and turn it over the potato puff, put it into the oven and brown, then serve.

RICE POTATO.

Press the mashed potato through a ricer into a dish in which it is to be served, keep the dish in a pan of hot water until it is filled, then place it in the oven a few minutes to brown the potato.

STUFFED POTATO.

Bake potatoes of equal size, when done and still hot cut off a small piece from the end of each potato, scoop out the inside, mash and highly season with butter, salt and pepper. Fill the skins a little above the edge, stand them up upon a tin and set them in the oven to brown.

BAKED MUSHROOMS.

Make a white sauce of one pint of milk and two tablespoonfuls of butter, one of flour, add one-half cupful of bread-crumbs and one pint or more of chopped mushrooms, add pepper and salt, let them cook five minutes, just before taking them from the stove, add two beaten eggs, put into a buttered baker and cover with bread crumbs and add plenty of dots of butter over the top. Bake twenty minutes or until nicely browned.

You can use the same recipe for egg plant, cooked and mashed and a little minced onion added.

Grated corn is also nice used in the same way.

FRIED MUSHROOMS.

Put in the frying pan a little butter, have your mushrooms peeled, put them in the pan, season to taste, let them heat through thoroughly, serve on buttered toast, if cooked too much it toughens them.

BROILED MUSHROOMS.

Put them on a plate with a little salt upon them, only so much as would be used to season, let stand a short time, unless you wish them for breakfast, if so, let them remain over night with the seasoning, broil lightly on both sides, then heat the juice which has been extracted from them with a little butter and pepper, pour this over the broiled mushrooms.

STEWED MUSHROOMS.

Peel the top and stalk, place them in a stew pan, sprinkle slightly with salt and pepper, let them stand one-half hour until the juice is extracted, stew the mushrooms in the juice, allow one tablespoonful of butter to each quart of mushrooms, stew until tender, add cream to cover and when the cream is hot serve on toast.

HOT SLAW.

Slice cabbage fine, boil until tender, drain dry, season with butter size of an egg, one teaspoonful of flour, four teaspoonfuls of vinegar, pepper and salt to taste, add one-half cupful of sweet or sour cream, boil up and serve at once.

HOT SLAW.

Cut cabbage in thin slices or chop not too fine, put it over the fire in a granite frying pan in as little water as will cook it quite tender, when done drain it or let the water cook off, add a little salt, pepper and butter, one tablespoonful of vinegar, let boil up and serve.

COLD SLAW.

Slice the cabbage very thin and just as you are ready to serve, add salt, pepper and vinegar, a little sugar, it will wilt if it stands many minutes after seasoning.

CABBAGE WITH DRESSING.

Slice or chop the cabbage and add mayonnaise or cooked salad dressing.

COLD SLAW WITH WHIPPED CREAM.

Take a head of cabbage and lay it in cold water for one hour, then slice as thin as possible with a sharp knife, sprinkle with one tablespoonful of salt, one-fourth teaspoonful cayenne pepper, four tablespoonfuls of granulated sugar, put in a salad dish and pour over four tablespoonfuls of white wine vinegar and lastly one teacupful of whipped cream and serve immediately.

GERMAN SLAW.

One-half head of cabbage and two onions sliced fine, take ham fat or breakfast bacon, cut up in small pieces and fry, then add vinegar, salt and pepper, boil up, pour over cabbage while hot.

CABBAGE COOKED IN CREAM.

Cut fine and cook in a little water until tender, let the water boil off, add a cupful of milk, a half teaspoonful of flour, mix in a little of the milk, salt, pepper and one-half table-spoonful of butter, let boil up and serve.

BOILED CABBAGE.

Put over a small piece of bacon or ham to boil, about one hour before dinner cut a cabbage in quarters after trimming off carefully the poor leaves and looking it over that it is free from insects, put the cabbage in the kettle with the ham and boil until tender, then take out carefully in the vegetable dish and serve hot.

ASPARAGUS WITH TOAST.

Wash, trim off the white ends and tie it up in bunches, throw them into boiling water, salted, boil twenty-five or forty minutes, have ready toasted bread, dip the toast in hot water and lay the bunches upon it, cut the strings with scissors and draw them out and be very careful not to break the stalks, place thin shavings of butter over the top of the asparagus and serve.

ASPARAGUS WITH MILK OR CREAM.

Wash and cut away all stalky ends, cut into inch lengths and boil until tender, turn off the water, add milk or cream thickened a very little, add butter and a little salt, let boil up and serve.

JARDINIER OF VEGETABLES.

Pare and cut into half inch dice, turnips and carrots, cook in separate sauce pans, season with salt, pepper and butter, put

the turnips in the center of a platter, then the carrots around the turnips, then stewed peas around the carrots. It makes a very pretty dish for luncheon or dinner.

BOILED DINNER.

An old-fashioned boiled dinner is prepared by putting over to boil early in the morning a piece of corn beef, about one hour before dinner, a few carrots and turnips cut in quarters, cabbage also cut in quarters, peeled potatoes add last. It requires care in taking out the vegetables. Put them in separate dishes or place the meat in the center of a platter and surround it with the vegetables arranging them as nicely as possible. If the beef is very salt turn off the first water after it has been boiling twenty minutes, add a red pepper pod, it aids digestion.

BOILED ONIONS.

Onions should be boiled in two waters, when done turn off the water and add a little milk, season with salt, pepper and butter, let boil up and serve.

BAKED ONIONS.

Take medium sized onions, boil until tender, put them in a baking dish and cover with a little milk that has been creamed, add butter and crumbs and bake until crumbs are nicely browned.

BOSTON BAKED BEANS.

One quart of navy beans, soak over night in cold water, in the morning wash thoroughly and put them into fresh cold water, parboil until a little tender, do not let them break. Cook one pound of pork fifteen or twenty minutes in a little water, remove the pork, scrape the rind, then cut the rind in narrow strips, place the beans in a bean pot, bury the pork in the beans only leaving the rind exposed, mix one and one-half tablespoonfuls of salt, three tablespoonfuls of molasses, one teaspoonful of mustard, when well mixed add a cupful of water and pour over

the beans. Add the liquid that the pork was boiled in, it helps to season the beans. The beans should bake six or seven hours in a moderate oven and keep well covered with water, at the last raise the pork to the top of beans and let the rind crisp.

DRIED LIMA BEANS.

Should soak over night in cold water, in the morning wash and put in fresh cold water to cook, keep them well covered with water, when nearly done season with salt, pepper and butter, then serve. Some like a part of the water turned off and add milk or cream or both.

FRESH LIMA BEANS.

Let them stand in cold water after being shelled about one hour before putting on to cook, then put them in boiling water, more than enough to cover them, when they are tender, turn off the water, add a little cream or milk, butter, salt and pepper, let simmer a few minutes and serve.

BAKED BEANS.

For a small family soak over night one pint of beans, in the morning parboil them until a little soft, then rinse them in two waters, let drain, add one tablespoonful of molasses, scrape the rind of one pound of pork, crease the rind one-quarter of an inch apart, put beans and pork in baking pan, season with a little more salt, cover with water, bake one and one-half hours in a slow oven.

COOKING OF GREENS.

Greens of all kinds should be thoroughly washed in many waters or they will be gritty, cook them in plenty of water, salted, else they will be bitter, and for a small family putting them into a coarse bag, I think is a very nice way, they should be well drained when they are done. It takes spinage twenty-five minutes to cook, beet greens two hours. Beet greens should be seasoned in the same way as spinage.

COOKING OF SPINAGE.

Spinage for a small family should be put into a coarse muslin bag kept for that purpose, boil it in plenty of water, salted, twenty-five minutes. Remove it and let it thoroughly drain, then put into a vegetable dish, slice through the spinage each way with a knife three or four times, then add a few pieces of butter over the top, cover up a few minutes and it is ready to serve.

CAULIFLOWER A LA BECHEMEL.

Remove the leaves and trim off stalk of a medium sized cauliflower, soak thirty minutes head down in cold, salted water to cover it, drain and cook, head up, twenty minutes in boiling salted water, drain and place in vegetable dish and pour over one cupful of Bechemel sauce.

COOKING CAULIFLOWER.

Take nice, white, solid heads, cut them open, lay them in cold salted water for one-half hour before cooking to draw out any insects there may be in them, remove the small pieces from the stalk, have a kettle of hot salted water on the stove, lay the cauliflower in it, cover tight, when tender take up carefully, drain off the water and put into a hot dish and pour over drawn butter.

To make drawn butter take one large tablespoonful of butter, one of flour, mix thoroughly, pour on hot water, stir very carefully until it thickens, pour over the cauliflower hot.

SALSIFY OR OYSTER PLANT.

Scrape and slice crosswise and throw at once into cold water with a little vinegar, to keep them from turning black. Cook in boiling salted water until tender, then drain, pour over milk and a little cream thickened, a very little; butter, salt and pepper. Let all boil up and serve.

CELERY BOILED AND CREAMED:

Scrape clean and cut the stalks in one-half inch pieces, cook in salted water until tender, drain, pour over a little milk and cream, thicken it a very little, add salt, pepper, butter and just let come to a boil and serve.

CARROTS—BRUSSELS STYLE.

Procure very small carrots, boil in salt water until tender or thoroughly done, remove from the water, drain, put them into a flat pan well buttered, sprinkle over salt, pepper and small pieces of butter, bake until nicely browned. A sour sauce is very nice to eat with carrots.

SWEET POTATOES.

Prepared in the same way as the carrots, are very nice. A little sugar sprinkled over the potato before baking is liked by some.

PARSNIPS, FRIED.

Cut in slices lengthwise, boil them in water with a little salt until tender, take them out and put them into a flat buttered pan, sprinkle over a little melted butter, place them in the oven until nicely browned.

PARSNIPS, BOILED.

Cut parsnips into dice shape, cook until tender, be very careful not to let them become too soft, remove them from the kettle into a vegetable dish, leaving the juice to which add salt, pepper, butter and a little thickening and pour over the parsnips.

BEETS THAT ARE OLD AND YOUNG.

Wash and put them on to boil, leave an inch of the stalk to prevent their bleeding, they should boil at least four hours or until they are very tender, take them out into cold water, slip the skins off, slice and season with salt and pepper, butter and vinegar. A very nice way is to chop the beets quite fine, thicken the vinegar a very little with flour and put in the chop-

ped beets. Young beets will cook in one hour. They are often pickled in vinegar spiced or plain, and served cold or they may be cut into slices and mixed with other vegetables for a salad. They may be cut in slices and served hot with butter, salt and pepper.

CORN SCRAPED AND CUT FROM THE COB.

Twelve ears of corn, score it lengthwise, then cut and scrape from the cob, take a kettle, put a little butter in the bottom, let it melt, then add milk and corn, put it over steam and cook for one hour and one-half, do not salt it until it is cooked as it will harden the corn, add butter and pepper, salt the last thing. If you put butter in the bottom of a kettle it will often prevent milk or any vegetables from scorching.

CORN BOILED ON THE COB.

This should be cooked the same day it is gathered, it loses its sweetness in a few hours. Strip off the husks, pick out all the silk, put in boiling water, no salt, boil one-half hour fast, if it has to stand any length of time after it is cooked add a little milk to the water, that will prevent the corn from turning dark.

CORN OYSTERS.

To one quart of grated corn, add four eggs and eight good sized crackers, roll fine and add a piece of butter the size of an egg, (melted butter), salt and pepper to taste, add sweet milk until it will drop easily from the spoon into the frying pan, fry in butter.

CORN OYSTERS.

BOSTON COOK BOOK.

Cut through each row of kernels with the point of a sharp knife, then with the back of the knife press out the pulp and leave the hull on the cob. This is better and easier than to shave or grate off the kernels. To one pint of corn pulp add two well beaten eggs, half a teaspoonful of salt, half a salt-spoonful of pepper and two tablespoonfuls of flour, do

not add milk as then more flour will be required and this destroys the flavor of the corn. Fry in small cakes on a buttered griddle and brown well on each side or add more flour and drop by spoonfuls into deep fat. When highly seasoned with salt and pepper, these fritters have the flavor of oysters. Make in the same way with canned corn finely chopped, add two tablespoonfuls of milk as the canned corn is less moist than the fresh.

CORN OYSTERS.

Grate young sweet corn into a dish and to one pint add one egg well beaten, a small cupful of flour, one-half cupful of cream and a teaspoonful of salt, mix it well together, fry it exactly like oysters, dropping it into the hot fat by spoonfuls about the size of an oyster.

CORN, SCALLOPED.

In a buttered dish, put a layer of cracker crumbs, then a layer of corn, pepper and salt and plenty of butter, repeat this until the dish is filled, then put in as much milk as the dish will hold and bake three-quarters of an hour. Make in the same way with canned corn.

CORN, BAKED.

Take six ears of corn, grate or cut the kernels fine, add four eggs, one-half tablespoonful of flour, a cupful of milk, season with salt and pepper, bake one-half hour.

SUCCOTASH.

This may be made by mixing equal quantities of Lima beans and corn, cut the raw corn from the cob by scoring each row and pressing out the pulp with the back of the knife leaving the hulls on the cob, let them stew together gently in just enough water to cover them until tender, it will take about forty-five minutes. Be sure and have the bottom of your kettle well buttered, that will prevent the corn from sticking. Season well with salt, pepper and butter the last thing before taking up.

WINTER SUCCOTASH.

Soak one quart of Lima beans or butter beans over night, in the morning let them cook for one hour and turn off the water, add the same amount of canned corn and one-half pound of salt pork cut in small pieces, use just enough water to cook them in and no more, before serving, season with a teaspoonful of rich milk or cream, if you use milk add a little butter, then salt and pepper. Let boil and serve.

TURNIPS, BOILED.

Pare and slice the turnips, boil them quickly, for long boiling makes them dark and strong, of course have them tender, press out all the water you can, add salt, pepper and butter. Mash and serve.

EGG-PLANT, FRIED.

Slice the egg-plant one-quarter inch thick, put into salt and water, let it remain one-half hour, remove the plant from the water, drain on a cloth, dip it into well beaten egg, then into flour and fry in part butter and lard until nicely browned.

BOILED ONIONS.

Peel and let them stand in cold water one-half hour, then boil until tender, turn off the water, add a little milk or cream, pepper, salt and just a little thickening. If you use milk add one tablespoonful of butter.

TO COOK PEAS.

If peas are young and fresh, (and none others are good), they will boil in one-half hour. They should be put into cold water without salt; when they are tender, add salt, butter and milk with a little cream and a very little thickening, let it just boil up and it is ready to serve.

Another way is to have the juice of the peas boil nearly dry and serve, of course it would require more peas, but they are very delicious to serve on a plate with chicken, also with chicken and parisienne potatoes.

WINTER SQUASH.

It is best when cut into pieces and baked ; when well done remove from the oven and scrape the squash from the rind, season with salt, pepper and plenty of butter, mash and serve.

Summer squash should always be steamed, it makes it much drier and better. Remove it from the steamer, add salt, pepper and butter, mash and serve,

TOMATOES, STUFFED.

BOSTON COOKING SCHOOL.

Cut a thin slice from the stem end of large smooth tomatoes, remove the seeds and soft pulp and mix with the pulp an equal amount of buttered cracker crumbs, season to taste with salt, pepper, sugar and onion juice. Fill the cavity with the mixture heaping in the center and sprinkle buttered crumbs over the top. Place the tomatoes in a granite pan and bake until the crumbs are brown, take them up carefully with a broad knife and serve very hot. A small quantity of cooked meat finely chopped may be used with the crumbs.

TOMATOES, CREAMED.

Take ripe tomatoes, cut in halves, sift flour thickly over them, salt and pepper, after the butter in frying pan is of sufficient heat place the tomatoes in with the soft side down first, turn when done, pour cream over and after boiling up once serve hot.

TOMATOES, FRIED.

Wash and slice, but do not pare, large, solid tomatoes, put plenty of sweet butter in a frying pan, when hot lay in the tomatoes, season with salt and pepper, let fry until brown, then turn them and brown the other side, then remove the tomatoes to a hot platter, add a tablespoonful of flour to the hot fat and a little butter, stirring until thoroughly thickened and brown, then pour in enough cream and milk to make the consistency of cream, pour over the tomatoes.

TOMATOES, ESCALLOPED.

Put in an earthen or granite baking pan a layer of cracker or bread crumbs and small bits of butter, then a layer of tomatoes with a little sugar sprinkled over them, then another layer of crumbs and butter, salt and pepper, then more tomatoes, continue until the dish is filled with cracker crumbs on top, pour over this just a little water to moisten, bake one-half hour or until nicely browned.

TOMATOES, BROILED.

Cut and slice good, firm, but ripe tomatoes, lay the slices on a gridiron over hot coals and broil on both sides, take each piece when broiled and dip in a little butter in which you have previously added salt, pepper and a pinch of mustard, mix well, lay each piece for a moment on a hot griddle, then remove to a platter and pour over the rest of the seasoned butter, serve hot.

TOMATOES AND CORN.

Slice tomatoes and cut sweet corn from the cob, put a layer of tomatoes with salt, pepper and butter, then a layer of corn, season, then tomatoes, continue until dish is filled, season on top of all, bake until brown about one-half hour.

TOMATOES, RAW.

Select fine and even sized tomatoes, scald and peel, put them in a flat pan (granite) in the ice box until ready to serve. They should stand an hour or more. They may be served with French or mayonnaise dressing or sliced and served plain, letting each member season to taste.

TOMATOES, STEWED.

Put tomatoes into a wire or iron basket, plunge the basket into a kettle of hot water, do not let them remain but an instant for fear they will become soft. Slice and put them into a granite kettle, add salt, pepper, plenty of butter and a few bread crumbs or bread cut into dice shape, let them cook about thirty minutes and serve. Add sugar if you wish.

TOMATOES, BAKED.

Take eight or ten tomatoes or as many as will fill a small granite pan, place them whole in the pan, season liberally with salt, pepper and butter, then pour over a little melted butter, sprinkle with bread or cracker crumbs, bake in a moderate oven one-half hour, serve hot. Sprinkle over a little sugar and dip the syrup over the top to moisten the crumbs when half baked.

TOMATO SAUCE FOR MACARONI OR SPAGHETTI.

Stew one can of tomatoes and one small onion sliced. one-half hour, rub the tomato mixture through a strainer, mix two tablespoonfuls of butter and one heaping tablespoonful of flour in a granite pan. Add the strained tomato gradually and one teaspoonful of salt, one-half teaspoonful of white pepper, let boil five minutes.

TOMATOES AND MACARONI.

Break one-half pound of macaroni into pieces an inch or two long, cook it in boiling water enough to cover it well, put in a teaspoonful of salt and let it boil about twenty minutes. Drain it well and put a layer in the bottom of a well buttered pudding dish, turn over a half cupful of the tomato sauce, add another layer of the macaroni and the sauce, continue until the dish is filled. Bake twenty minutes. It is very nice to cover with buttered crumbs and bake until the crumbs are browned.

MACARONI BAKED IN CREAM.

Break up the macaroni, (half pound), and simmer it as for boiled macaroni, drain off all the water through a colander, butter a baking dish, put in the macaroni, sprinkle plentifully with salt, cover with pieces of butter and pour over it rich cream as much as the dish will hold, bake three-quarters of an hour. Serve in the dish you bake it in.

SPAGHETTI.

BOSTON COOKING SCHOOL.

It is usually served unbroken. Take a handful of the long sticks, plunge the ends into rapidly boiling salted water. As they soften, bend and coil the spaghetti in the water without breaking it until it is all softened, boil until tender, drain, pour cold water through it, return it to the tomato sauce, let it boil up and serve without cutting, if you are skilled in the art of winding it around your fork as the Italians do.

It may be broken into two inch lengths, boiled until tender, drained and served with grated cheese on the top and baked for twenty minutes. Serve the same as macaroni with cream or tomato sauce, cheese and crumbs.

MACARONI AND CHEESE.

Break one-half pound of macaroni into pieces an inch or two long, cook it in boiling water enough to cover it well, put in a teaspoonful of salt, let it boil twenty minutes. Drain it well and put a layer in the bottom of a well buttered pudding dish, upon this some grated cheese and a small piece of butter, a bit of salt and pepper, then more macaroni, so on filling the dish. Sprinkle the top layer with cracker crumbs, pour over the whole a teacupful of rich milk or cream, bake one-half hour. It should be nicely browned on top.

SPANISH OMELET WITH TOMATOES.

Stew one can of tomatoes until quite thick, stirring until smooth, season highly with salt, cayenne pepper and two tablespoonfuls of butter, when nearly done, add one can of mushrooms cut in small pieces with juice of same, again boil until quite thick, (as it takes time, the tomatoes could be cooked the day before). Make an omelet of ten eggs, add salt, pepper and a little butter to the eggs, put half of the eggs into a buttered dish and bake until nearly done, place upon this the prepared tomatoes and mushrooms, then turn on all the remaining eggs and bake about twenty minutes, serve immediately.

SIDE DISH FOR DINNER.

Put in a frying pan a tablespoonful of butter, add a large onion cut fine, fry white, pour in a large cupful of milk, a teaspoonful of salt, half teaspoonful of pepper, thicken with a little flour, have ready four hard boiled eggs, cut each into three or four pieces, add them to the gravy, have ready three or four pieces of toast buttered, pour over the mixture and serve hot.

PEPPERS STUFFED WITH MEAT.

MRS. S. T. RORER.

Chop either raw or cooked meat very fine, season it with parsley, salt and pepper, remove the tops from the peppers, take out the seeds, wash them and stuff in the meat, stand them in a pan, add a little water and half pint of strained tomato, a tablespoonful of butter, half a teaspoonful of salt and bake slowly, basting frequently for an hour.

PEPPERS, STUFFED.

MRS. E. O. HILLER.

Cook one onion finely chopped in two tablespoonfuls of butter three minutes, add four tablespoonfuls of chopped mushrooms and four tablespoonfuls lean, raw ham finely chopped, cook one minute, add one-third cupful of brown sauce, three tablespoonfuls bread crumbs, season highly with salt and pepper, few grains of cayenne. Fill the peppers with cooked mixture, cover with buttered crumbs and bake in buttered gem cups in the oven twenty minutes. Serve on rings of toast with brown sauce No. 2.

BROWN SAUCE, NO. 2.

One can of mushrooms, four tablespoonfuls of butter, one-half tablespoonful of flour, two cupfuls of brown stock, two tablespoonfuls of sherry wine, salt and pepper.

PEPPERS, STUFFED.

Remove the tops from the peppers, take out the seeds, wash them, make a stuffing of finely chopped cooked meat,

equal amount of bread crumbs, season highly with salt, pepper, butter and one chopped onion, mix all together, moisten with a little meat gravy if you have it, if not, use strained tomato or a little warm milk. Stand peppers after they are stuffed in a pan with water enough to cook them, cover and bake forty minutes. Serve as a side dish.

TO COOK GREEN VEGETABLES IN SALTED WATER.

Asparagus should boil.....	50 minutes
String beans should boil.....	50 minutes
Brussels sprouts should boil.....	50 minutes
Cabbage, quarter head, should boil.....	30 minutes
Cabbage, chopped, should boil.....	20 minutes
Cauliflower, picked up, should boil.....	30 minutes
Peas, fresh, should boil.....	30 minutes
Celery, cut inch lengths, should boil.....	50 minutes
Onions, new, medium size, should boil.....	50 minutes
Green peppers, stewed, should boil.....	30 minutes
Potatoes, medium size, should boil.....	30 minutes
Sweet potatoes, medium size, should boil.....	30 minutes
Turnips, sliced, should boil.....	30 minutes
Parsnips, sliced, should boil.....	30 minutes
Carrots, sliced, should boil.....	30 minutes
Small carrots, whole, should boil.....	60 minutes
New beets should boil.....	85 minutes
Old beets should boil.....	five hours
Dandelions should boil.....	60 minutes
Squash, in small cubes, should boil.....	30 minutes
Spinach, scald and cook should boil.....	20 minutes
Pumpkin, cut in inch cubes, should boil.....	30 minutes
Okra should boil.....	60 minutes

BOILED.

Do not salt sweet corn.

Sweet corn after it begins to boil.....10 minutes

BAKED.

Potatoes, medium size, baked.....	25 minutes
Sweet potatoes, medium size, baked.....	50 minutes
Stuffed peppers.....	60 minutes
Stuffed tomatoes	60 minutes

TO COOK MEATS AND POULTRY.

Boiled mutton, to each pound.....	25 minutes
Roast beef, to each pound.....	20 minutes
Roast veal, to each pound.....	20 minutes
Roast pork, to each pound.....	25 minutes
Partridges, split down the back.....	30 minutes
Prairie chicken, hot oven.....	45 minutes
Tame duck, stuffed	60 minutes
Goose, over one year old.....	three hours
Ten pound turkey, stuffed.....	three hours
Ten pound turkey, not stuffed.....	two hours
Five pound chicken, stuffed.....	two hours
Small game, wood-cock, pheasant, bake in a very hot oven	30 minutes

SECTION 20--SALADS

WALDORF SALAD.

Cut the tops from nice red tart apples, scoop out the centers and cut the flesh in small squares, add an equal quantity of celery, dust with salt and pepper, squeeze over the apples a little lemon juice and mix at once with mayonnaise dressing, fill the apple shells and stand them on lettuce leaves and serve. French dressing is also very nice to use.

WALDORF SALAD.

Cut equal quantity of celery and apples, chop a few English walnuts, (not too fine), mix all together and serve on lettuce leaves with mayonnaise or cooked dressing.

TOMATO AND CUCUMBER SALAD.

Alternate slices of dressed tomatoes and cucumbers, along two sides of a salad bowl with a line of heart leaves of lettuce between these, decorate the slices of tomato with stars of mayonnaise dressing. Ingredients for mayonnaise: Two raw eggs, (yolks), four tablespoonfuls of acid, lemon or vinegar, half teaspoonful of salt, a little paprika and a half teaspoonful of mustard and one pint of oil.

CHICKEN, ASPIC JELLY.

MRS. H. J. CHASE.

Cook one chicken until the meat is ready to drop from the bones and the broth boiled down to one quart, remove the meat, strain the broth through a cheese cloth, add to the broth one-half box of gelatine that has been dissolved in a little cold water. Then turn the broth into a flat pan of sufficient size to make the broth about one inch thick. It should be cut into one and one-half inch squares for a garnish for salads. Add the juice of two lemons to this aspic.

ASPIC JELLY.

Slice one small onion, one carrot, add a bay leaf, four cloves, a quarter of a teaspoonful of celery seed, a dozen whole pepper corns, cover with one pint of cold water, bring slowly to boiling point and boil five minutes, add half teaspoonful of beef extract, half a box of gelatine that has been soaked in half a cupful of cold water for one-half hour. Stir, strain, add a tablespoonful of lemon juice, half teaspoonful of salt and a dash of red pepper. Turn out to cool.

CREAM CHEESE, BALL SALAD.

Remove core and seeds from a small green pepper and cover it with boiling water and parboil fifteen minutes, then chop fine with a little pimento. Chop or grate a half pound of cream cheese, put it into a mortar and work until creamy, then add the chopped peppers, a dash of cayenne and a tablespoonful of tarragon vinegar. Work this into round fingers about an inch in thickness. Put these on ice to harden. When ready to serve the salad, shred fine some tender, white celery stalks and a tart, red apple without paring it, mix with a cupful of mayonnaise and arrange this in tender, crisp lettuce leaves in a mound in the center of a dish. Place a border of the leaves around edge of dish and with a sharp knife cut the cheese fingers into rounds and fill the border leaves. Place a dot of mayonnaise in the center of each round of cheese.

EASTER SALAD.

MRS. RORER.

A delicious and most attractive salad for Easter may be made by building a nest of narrow strips of cold boiled potatoes upon a few very crisp lettuce leaves, fill the nest with bird's eggs made of cream cheese rolled in grated yellow cheese. Serve on individual plates with well-made mayonnaise dressing and plain crackers or thin slices of white or brown bread.

SWEET-BREAD SALAD.

Veal sweet-breads are the best. Throw them into a pan of cold water, wash them thoroughly, then put them in a pan of cold, salt water for one hour, that will draw out the blood, wash again thoroughly, then parboil in salt water, have the water cold when you put them on the stove, cook until tender, then put again in cold water. As soon as you can handle them pick them apart, in so doing you can remove all the dark and ragged parts. I think it is much better than to chop them. Take one part of sweet-breads, two parts celery or peas, I sometimes take half peas and half celery, a little chopped apple is also very nice with the sweet-breads and celery. Serve with mayonnaise or cooked dressing.

SWEET-BREAD, CUCUMBER AND TOMATO SALAD.

Masinate a pair of cooked sweet-breads with French dressing, chill, drain and mix with sliced cucumbers and mayonnaise dressing, whitened with whipped cream. Arrange in a salad dish and surround with slices of chilled tomato in nests of lettuce with French dressing, on the tomatoes dispose slices of sweet-breads capped with stars of mayonnaise.

RIPE TOMATO SALAD.

Ripe tomatoes sliced with the seeds removed, celery cut in fine one-half inch pieces, whites of hard boiled eggs cut in large pieces, lay the eggs and celery on top of each piece of tomato and cover with mayonnaise or cooked dressing. Serve on lettuce leaves.

TOMATO JELLY SALAD.

Put in a sauce pan one-half can of tomatoes, one bay leaf, four cloves, one blade of mace, one-half teaspoonful of salt, one-quarter teaspoonful of pepper, ten drops of onion juice, simmer fifteen minutes and press through a sieve, add one-third of a box of gelatine which has been soaked in one-third of a cupful of cold water and stir until dissolved, add two tea-

spoonfuls of vinegar and pour into the wetted moulds, when firm serve on lettuce leaves, garnish with salad dressing .

EGG SALAD.

Boil six eggs twenty minutes, chop the whites quite fine, arrange a bed of cress or lettuce on a dish or separate plates, make nests of the whites and put one whole yolk in the center of each nest, dip over cooked or French dressing when you are ready to serve.

SALMAGUNDI SALAD.

Take a veal steak one inch thick off the round, cook in salted water to which a little vinegar has been added until tender, chop not very fine. When ready to serve mix with one can of French peas, one can of mushrooms cut up and three-fourth cupful of English walnut meats chopped not very fine and pour over all, mayonnaise dressing or the cooked dressing with but little sugar in.

LOBSTER SALAD.

Cut one pint of lobster meat in dice, season with French dressing and keep it on ice until ready to serve. Make a nest of head lettuce leaves, break the poorer lettuce leaves and mix with the lobster. Put a large spoonful of the lobster in each leaf with a tablespoonful of the mayonnaise on the top. Garnish with capers over the dressings.

SALMON SALAD.

Prepare in the same way as lobster salad with cooked or canned salmon, freed from bones, skin and oil.

VEGETABLE SALAD.

Celery cut in one-quarter inch pieces, one quart of canned peas, one pint of tomatoes cut quite fine, one small bottle of capers without the juice, a few string beans cut once in two, take a flat granite pan and sprinkle celery in the bottom, then

a layer of peas, then tomatoes, a few capers and string beans, then celery and continue the process until all the vegetables are used. Have ready small plates with lettuce leaves on each, dip with a spoon the amount you wish to serve each person, then dip over one tablespoonful of boiled dressing to each plate and serve.

LETTUCE SALAD.

Two heads of lettuce, one hard boiled egg, one-half cupful of vinegar, one teaspoonful of salt, one-half teaspoonful of pepper, pick up the lettuce the last thing before dinner that it may not have time to wilt and turn dark, chop the white and yolk of egg separately, mix lettuce, vinegar, salt, pepper and chopped white of egg together in a bowl and sprinkle minced yolk on top.

POTATO SALAD.

Fresh boiled potatoes and before entirely cold, slice in small bits, place a layer of potatoes in a dish, sprinkle over celery cut in very small pieces, a little salt and pepper, then a layer of hard boiled eggs sliced, then a very little more salt and pepper. If color is desired a cold boiled beet cut in small dice shape and sprinkled upon each layer, add a liberal amount of dressing, continue until the dish is filled. All the better if allowed to stand in a cool place twenty-four hours.

DRESSING.

Four eggs beaten very lightly, two teaspoonfuls of sugar, one of salt, pinch of red pepper, one teaspoonful of mustard, add a cupful of sweet cream, a half cupful of vinegar. Mix all ingredients in a double boiler, cook until it thickens.

POTATO SALAD.

Boil two eggs hard, take out yolk and rub to a pulp, add two raw eggs, two teaspoonfuls of vinegar, two of flour, two of oil, a little salt and pepper, two teaspoonfuls of mixed mustard, two tablespoonfuls of melted butter, beat well together,

slice cold boiled potatoes thin and pour over mixture. A little celery improves the whole. Whipped cream with a teaspoonful of vinegar to each pint after it has been whipped, whip the vinegar in thoroughly and mix with the potato.

SHELL OF CABBAGE FILLED WITH COLD SLAW.

Cut out the center from a head of cabbage leaving a shell in which to serve the salad. If but a small amount of salad be required make a circle on top of the cabbage, cut around this toward the center and then remove the core, this leaves a cavity for the salad, also the lower part of the cabbage intact which may be boiled at another time. Slice the part that has been removed very fine, set both aside in a vessel of cold water. When ready to serve place the shell on a napkin in the center of a hot platter. Put the sliced cabbage in a cheese cloth, wring out all the moisture, then mix with salad dressing, fill the shell with the salad, garnish the top with a circle of pickled beet finely chopped, and a sprig of parsley. Arrange fried oysters on the edge of the platter and serve at once.

DRESSING FOR COLD SLAW.

BOSTON COOKING SCHOOL MAGAZINE.

Beat the yolks of three eggs with four teaspoonfuls of sugar, one teaspoonful of mustard, one-quarter teaspoonful each salt and paprika, add five tablespoonfuls of cider vinegar, one tablespoonful of butter, cook over hot water until thick and smooth. Set aside to become thoroughly chilled before using. This is enough for one pint of sliced cabbage.

CELERY SALAD.

Three bunches of celery cut very small, three hard boiled eggs, chopped not too fine, mix them together and serve with a cream dressing.

Cream dressing for same: Heat one cupful of milk with one-half cupful of cream almost to boiling, stir in one tablespoonful of flour previously moistened

with two spoonfuls of cold milk, boil two minutes stirring all the time, add one-half cupful of sugar, remove from the fire and when half cool, beat in the whipped whites of two eggs, set aside to cool, add two tablespoonfuls of melted butter, one teaspoonful of pepper and one of salt, whip the whole in the made cream, when ready to serve pour over the celery and eggs.

CAULIFLOWER SALAD.

Soak a head of cauliflower in cold water for one-half hour, break it in two pieces and cook in salted boiling water one-half hour, when done lift it with care and stand it aside to cool. At serving time arrange it in a salad bowl, sprinkle with chopped parsley and a tablespoonful of onion juice, then pour Italian dressing over all and serve.

CARROT SALAD.

Cut small, young carrots in thin slices, then with a vegetable cutter cut them in fancy shapes, put them in a granite kettle of boiling water, unsalted, cook gently for one hour, drain and cool. At serving time arrange them neatly on lettuce leaves, cover with French dressing and serve.

BEET SALAD.

One pint of boiled beets chopped fine, one quart of raw cabbage chopped fine, one and one-half cupfuls of sugar, one teacupful of grated horseradish, one tablespoonful of salt, one-half teaspoonful of black pepper, cover with cold vinegar and keep from the air. Serve on lettuce leaves.

TOMATOES IN MAYONNAISE.

Select smooth apple tomatoes, pare them without scalding with a sharp knife, cut each one in three or four slices, but leave them in place, the tomatoes appearing whole in the dish. Keep cold till wanted, then serving with a spoonful of mayonnaise dressing on top of each tomato, a border of shredded lettuce, cress or other salad green around the dish.

CELERY, APPLE AND PISTACHIO SALAD.

Cut celery three or four inches in length, slit them in three or four pieces, put them in a pan of cold water so they curl. Peel apples and slice crosswise, then cut each slice in four pieces and sprinkle with lemon juice, stand them in a cold place until chilled, drain and arrange the celery and apple artistically in the center of a platter or a shallow dish, garnish with lettuce, halved pistachio nuts and rings of apple sprinkled with lemon juice to keep them white. Pour over mayonnaise dressing to which one-third of a cupful of blanched and chopped pistachio nuts have been added. One can use French dressing if they wish.

DEVILED SAUCE.

One teaspoonful of butter, one teaspoonful of chopped onion, one teaspoonful of chopped parsley, one-third teaspoonful each mustard and salt, two tablespoonfuls of vinegar, dust of cayenne, one tablespoonful of Worcestershire. This is for split lamb's tongues served on lettuce.

OYSTER SALAD.

One quart of oysters steamed until plump, then throw into cold water, four heads of celery cut in fine pieces, cut the oysters in halves, sprinkle with salt and mix lightly together with cooked dressing. Serve with lettuce.

OYSTER SALAD.

One quart of oysters, one quart of celery chopped fine, two tablespoonfuls of chopped cucumber pickles, wash and dress oysters and throw into hot vinegar to plump them, then throw into cold water, drain and set in a cold place until ready to serve, then mix with the celery and cucumber and serve with salad dressing.

OYSTER SALAD.

Let one quart of oysters come to a boil in their own liquor, plunge into cold water for a moment to make them plump and

white, skim out and drain well, season them with one tablespoonful of salad oil mixed with the same quantity of melted butter, one teaspoonful of salt, a pinch of cayenne pepper and the juice of half a lemon, when cold put in the ice chest for one hour, have two cupfuls of celery cut fine, set in ice chest until time to serve, then mix it with the oysters and add mayonnaise dressing to make it the right consistency, dressing without oil may be used, mix carefully with silver fork.

STRING BEAN SALAD.

Select young, tender, green beans, string and put them into a kettle of salted water, boil until tender, then drain carefully, so as not to break them, arrange them neatly on a platter, cover with French dressing, sprinkle with chopped parsley and serve at once.

ASPARAGUS SALAD.

Trim neatly two pounds of asparagus, tie them in three bunches, stand them in a kettle of boiling salted water, cover, cook until tender, drain and cool. Arrange them in lettuce leaves, allowing seven pieces for each plate if they are about three inches long, dip over French dressing. Canned asparagus may be used in the same way.

CELERY AND RADISH SALAD.

Cut celery four inches in length, slit them in three or four pieces so they will curl, lay them in cold water until serving time. Do not peel the radish, but slice them very thin. Alternate the celery and radish in a shallow dish and pour over French dressing. Garnish with lettuce leaves.

CHICKEN SALAD.

Take the white meat of two chickens and cut up fine, take two parts celery and one part chicken, pour over mayonnaise, serve on lettuce leaf, head lettuce is best for company, mix chicken, celery and dressing carefully together before serving.

BEEF SALAD.

Chop cold cooked beef very fine, to each half pint add a tablespoonful of tomato catsup, half a teaspoonful of salt and two tablespoonfuls of olive oil, one tablespoonful of vinegar, one-half teaspoonful of pepper, mix thoroughly, peel and scoop out the center of nice, solid tomatoes and fill them with this mixture covering each one with finely chopped parsley or cress, serve on lettuce leaves. Mutton left over or even fish may be used in the same way.

PEANUT SALAD.

Soak one cupful of nut meats in olive oil, drain and mix with two cupfuls of finely cut celery and one dozen pitted olives, mix with mayonnaise and serve on lettuce leaves, nice with roast duck.

SHRIMP AND CUCUMBER SALAD.

Break the shrimps in pieces and mix with French dressing. At serving time add equal quantity of cucumber and mix with mayonnaise dressing, shape into a mound and cover with a few whole shrimps and the heart leaves of lettuce, surround with sliced cucumbers dressed with French dressing. Flavor with a little onion juice.

SHRIMP SALAD.

To each can of shrimp add a heaping tablespoonful of salt and a cup of ice water, then let it stand for some time, drain in a colander and roll in a cloth, cut celery into small pieces, adding two parts celery to one part shrimp. You can use cooked or mayonnaise dressing. I will give you another dressing that is good for shrimp.

Dressing for same: Mix together the yolks of two hard boiled eggs chopped very fine, then stir in the best olive oil very slowly until thick and smooth, using lemon juice to thin it. Put in a heaping teaspoonful of salt, a little red pepper, a bottle of capers without the liquor, whip a pint of cream and add to the

dressing, put the sliced whites of two eggs into the salad mixed with one-half of the dressing. Add the rest of the dressing as you serve the salad.

MARBLE CHICKEN SALAD.

Chop fine, cold salt beef's tongue. (peel the tongue), cut the meat from three pounds of boiled chicken, season the tongue with nutmeg and pepper and the chicken with salt, pepper and celery seed, select a square bread pan or a round cake tin and put in the ingredients. Cover a half box of gelatine with half a cupful of cold water and soak fifteen minutes, add a pint of boiling water, stir until the gelatine is dissolved, add the juice of one onion, a teaspoonful of salt, a pinch of pepper, (red), put into the pan a layer of chicken, a thick sprinkling of parsley, a layer of hard boiled eggs, (sliced), then pour over a part of the gelatine mixture, add a layer of tongue and sliced egg and more of the gelatine and so on until the ingredients are used. Stand it aside over night. Slice and serve on lettuce leaves with mayonnaise or cooked dressing.

PICKLED CHICKEN FOR SALAD.

BOSTON COOKING SCHOOL.

Boil chicken slowly until the meat falls from the bones, then cut the meat into good sized pieces and place them in a square granite pan, take sufficient broth to half fill the pan, add to the broth an equal quantity of cider vinegar, a dozen whole cloves, a small onion sliced, a bay leaf and a blade of mace, bring it to a boiling point, strain and pour over the chicken, when cold cover and stand aside over night, slice and serve with mayonnaise.

A SIMPLE RUSSIAN SALAD.

Line a salad bowl with crisp lettuce leaves, peel and chop fine two tomatoes and sprinkle them over the lettuce, add mashed anchovy to the recipe for French dressing and pour it over the salad, mix and serve.

APPLE AND CRESS SALAD.

Pare and cut four apples into short match shaped pieces, dress with oil, vinegar or lemon juice, salt and paprika, dress the leaves from a bunch of cress in the same manner, dispose the apple in center of dish with the cress in a wreath around it. This salad found particularly appetizing to serve with game, domestic ducks, geese and roast pork.

FRUIT SALAD.

Six oranges, one fresh pineapple or one quart can of pineapple, three bananas, cut fruit in small pieces and put into dish in layers, sprinkle sugar upon each layer, also a few canned cherries, let stand half an hour, pour the juice into salad dressing and serve on lettuce leaves, allowing one tablespoonful to each person. Nuts are very nice to add to above recipe.

FRUIT SALAD WITH GELATINE.

While preparing fruit, soak two-thirds of a box of gelatine in one teacupful of cold water, peel, slice and cut into small pieces five oranges, one fresh or one quart can of pineapple using juice, add the juice of two lemons and two cupfuls of granulated sugar, add to the gelatine two and one-half cupfuls of boiling water, stir, strain and pour over the fruit and put in a cold place until it sets. Serve on lettuce leaves with salad dressing, (slice). Cherries can be added if you wish.

CAVIAR SALAD.

Take one-third caviar, one-third almonds blanched and chopped very fine and two-thirds bread crumbs, mince the whole together with little olive oil until you have a smooth, fine paste, serve in small red ripe tomatoes, peeled and hollowed out in individual moulds of tomato, using crisp lettuce and olives for garnish.

SALAD CAVIAR.

Garnish each individual dish with crisp lettuce leaves in the center of the dish, place a slice of hard boiled egg, around

this place a layer of caviar and around the caviar a layer of canned shrimps. This is to be served with mayonnaise dressing and makes a very attractive dish served in this way.

MAYONNAISE DRESSING.

Put eggs in ice box to cool and have your platter also in ice box before using, break the yolks of three eggs upon a platter, add the oil very slowly, a few drops at a time, beating with a fork until it thickens using about a pint of oil. If it should not thicken at first add a pinch of salt, still beating, if you have more trouble add the yolk of another egg. If by chance you add too much oil do not attempt to beat it all in at once, but take it up gradually. When dressing is thick, thin it with a little lemon, then add lemon and oil alternately until finished. When ready to serve add a half cupful of cream if you like, the cream makes it thinner and whiter.

MAYONNAISE DRESSING.

MRS. DEVEAU.

Beat the yolks of six eggs very stiff with best olive oil, (beat with egg beater), put in salt and lemon juice after the eggs are thick with oil, just before using put in cream whipped (very stiff) until made as creamy as you like it.

COOKED SALAD DRESSING.

One tablespoonful of mustard, one tablespoonful of sugar, one teaspoonful of salt, the yolks of six eggs, one-half cupful of vinegar, one cupful of milk, butter the size of an egg, a pinch of cayenne pepper. When used add whipped cream to thin, beat yolks of eggs until very light, mix mustard in the vinegar, add all the ingredients but the milk, beat thoroughly and add milk just before putting over to cook. Cook in a double boiler until quite thick.

COOKED SALAD DRESSING.

MRS. A. J. CHASE.

Two eggs, one-half cupful of sugar, a little butter, one teaspoonful of corn-starch, one teaspoonful of mustard, one-teaspoonful of salt, pinch of pepper, one cupful of vinegar, beat well, mix corn-starch and mustard with the sugar and add to the eggs, add butter and seasoning and stir well, pour in vinegar and cook until it thickens, let stand until cold when used, thin with whipped cream.

CREAM SALAD DRESSING.

Two eggs beaten separately, add to the yolks one-half teaspoonful of mustard, a little salt and pepper, three teaspoonfuls of sugar, one tablespoonful of butter, one-half cupful of vinegar, cook until thick in a double boiler. When cold add whites of eggs beaten stiff, when used add one-half pint of whipped cream.

SECTION 21--SALAD DRESSING

BOILED OIL SALAD DRESSING.

Four whole eggs, one teaspoonful of mustard, one of sugar and one of salt, one kitchen-spoonful of oil, one pint of cream, dash of paprika or cayenne pepper, break eggs in double boiler and beat, mix the other ingredients with the juice of one lemon, put all in the double boiler and boil until thick.

CREAM SALAD DRESSING.

One pint of sweet cream put into a double boiler, one tablespoonful of corn-starch or flour, one tablespoonful of white sugar, one teaspoonful of salt, one of mustard wet with a little milk and add to the boiling cream, beat the yolks of two eggs and add. Cook all together a few minutes, stirring constantly. Just before using add cayenne pepper and lemon juice to taste, (if preferred, part vinegar). Beat whites stiff and add at the last. (I use this for everything).

SALAD DRESSING WITHOUT OIL.

Yolks of six eggs, three level teaspoonfuls of salt, six level teaspoonfuls of sugar, three teaspoonfuls of mustard, two tablespoonfuls of butter, one-half pint of vinegar, red pepper to taste. Beat eggs thoroughly, mix spices while dry, then add vinegar, then the eggs and melted butter and cook in a double boiler until quite thick, put in a glass jar and keep in a cool place. When required for use dilute with sweet cream to the right consistency. It will keep for months in the hottest weather.

WHIPPED CREAM SALAD DRESSING.

To one pint of whipped cream, add one teaspoonful of onion juice and a little salt, whip thoroughly after adding onion and salt. To extract the juice from the onion grate it

over a plate, tip the plate to one side and you will soon get all the juice you require.

SOUR CREAM SALAD DRESSING.

MRS. CUTTER.

One-half cupful of sour cream, two teaspoonfuls of vinegar, one level teaspoonful of salt, one teaspoonful of sugar rounded, one-half teaspoonful of mustard, a pinch of cayenne pepper, two eggs well beaten, one quart of finely shredded cabbage. Heat the cream and vinegar together, stir in the eggs, let just come to boil, add the seasoning, pour hot over cabbage, chill before serving.

SOUR CREAM SALAD DRESSING.

Half pint of sour cream, whip until thick, add a little salt, a pinch of cayenne, a teaspoonful of sugar, the juice of half a lemon and two tablespoonfuls of vinegar, mix thoroughly and put on ice till wanted. This is very nice for vegetables and is also good for potato salad.

FRENCH DRESSING FOR SALAD.

Three tablespoonfuls of olive oil, three tablespoonfuls of vinegar, one saltspoonful of salt, one-half of cayenne pepper. Put salt and pepper in cup, add oil, when well mixed, add balance of oil and the vinegar. This will serve eight people.

FRENCH DRESSING WITH ONION.

One saltspoonful of salt, one-half saltspoonful of pepper, three tablespoonfuls of oil, one-third teaspoonful of onion juice, two tablespoonfuls of vinegar. Beat thoroughly with a few small lumps of ice. Ice helps it to mix.

ITALIAN SALAD DRESSING.

MRS. RORER.

Put in a bowl half a teaspoonful of salt, a pinch of cayenne, a tablespoonful of tomato catsup, add gradually, mixing all the time, four tablespoonfuls of olive oil, add one clove of garlic

that has been mashed to a pulp and a tablespoonful of tarragon vinegar.

GERMAN SALAD DRESSING.

MRS. RORER.

Put half a pint of bouillon, (or good soup stock) into a sauce pan, add a slice of onion, two bay leaves and a little celery chopped fine. When it reaches the boiling point stir in one tablespoonful of arrow-root, moistened in cold bouillon. Cook up once, strain and add it to the yolks of four eggs beaten well, two tablespoonfuls of vinegar, four tablespoonfuls of olive oil. Beat with egg beater until light, salt to taste and add a teaspoonful of German mustard and a dash of cayenne pepper. Set aside until perfectly cold. This is very good for vegetable salads, also for left-over meats.

SALAD DRESSING FOR CABBAGE.

Yolks of two hard boiled eggs, one raw egg, three-fourths cupful of olive oil, six tablespoonfuls of vinegar, one teaspoonful of mustard, one-half teaspoonful of salt, pinch of cayenne pepper, one teaspoonful of chopped parsley. Mash yolks with fork and add raw yolks and seasoning, beat with egg beater, add tablespoonful of vinegar, beat well, add oil slowly, beating constantly, alternating oil and vinegar until thick, then add parsley.

SECTION 22---PASTRY AND PIES

PIE CRUST.

One cupful of lard, three cupfuls of flour, a little salt, break or cut the lard in small pieces into the flour and wet it with ice cold water, stirring with a spoon to the proper consistency, then roll it out, use the hands as little as possible.

PIE CRUST FOR ONE PIE.

One-half cupful of lard, one-half cupful of cold water, half a teaspoonful of salt, one cupful of flour.

PUFF PASTE.

One quart of flour, one pint of butter and ice water enough to wet the dough. You may mix the flour and water together with nothing else whatever with them, roll out in a sheet and place the butter at once in the center, cover up with the edge of the paste and go on rolling out and folding up till it has been done six times, when it is ready for use.

MINCE PIE.

MONTICELLO.

One quart of meat, one pint of suet, three quarts of apple, cut the meat and suet with a knife, chop the apples, use fruit juice to thin the mixture, add one large half cupful of fresh orange peel that has been boiled until very tender with plenty of sugar, ground or chopped, two pounds of raisins, one pound or currants, two tablespoonfuls of cinnamon, one-half tablespoonful of cloves, add sugar to taste and one pint of brandy. I always salt the meat while cooking, be sure and have the meat cooked until very tender, do not let it dry out, but add whatever juice there is left to the mince meat, it all helps to give it a good flavor.

RAISIN PIE.

One cupful of sugar, one cupful of seedless raisins, one cupful of wine or water, grated rind and juice of one lemon, one tablespoonful of butter, thicken with two tablespoonfuls of rolled cracker crumbs, cream the butter and sugar together, mix in other ingredients and fill a crust, placing strips of pastry across the top. Bake well.

LEMON AND RAISIN PIE.

Line two pie tins with paste and fill with the following mixture: Pare two lemons, put into chopping bowl with a large cupful of seeded raisins, chop and mix with one and three-quarters cupfuls of water and one cupful of sugar, two large tablespoonfuls of flour, stir thoroughly. Put small bits of butter on the top, cover with paste and bake.

MINCE MEAT.

MRS. CURTIS.

Two beef tongues, two pounds of seeded raisins, two pounds of currants, four pounds of sugar, one pound of citron cut fine, eight pounds of apples, one ounce of cinnamon, one-half ounce of mace, two grated nutmegs, one pint of sherry wine, one pint of brandy, one quart of boiled cider.

CHOCOLATE CREAM PIE.

Two cupfuls of milk, one-half cupful of corn-starch wet in a little of the milk and mixed with the balance of the milk, three-quarters cupful of sugar, one-third powdered chocolate, one teaspoonful of butter. Cook in double boiler until thick. Pour into a baked crust, then cover with a meringue made of the whites of four eggs beaten to a stiff froth, one-half cupful of granulated or pulverized sugar, add three drops of vanilla, put in the oven to brown lightly, watch it closely that it does not get too brown.

LEMON PIE.

Put one tablespoonful of water in double boiler, add grated rind and juice of one lemon, three-quarters cupful of sugar, yolks of three eggs, cook until thick, take off and fold in beaten whites with egg beater. Put in lower crust and bake until brown.

LEMON PIE.

MISS WOOD.

Grate rind of two lemons, squeeze out juice, one cupful of sugar, one cupful of boiling water, three eggs, (yolks), two even tablespoonfuls of corn-starch, butter size of a walnut, whites of three eggs for top of pie. Put sugar, water and butter together in double boiler, add yolks of eggs to the corn-starch, beat them until thoroughly mixed, then add them to the other mixtures and stir until thick. If you are in haste place the contents in a deep cup on top of stove, stir constantly. it will thicken in a few minutes.

LEMON PIE WITH MILK.

Grated rind and juice of one lemon, one-half cupful of sugar, one-half cupful of milk, yolks of two eggs, one even tablespoonful of flour stirred smoothly in the milk, one heaping teaspoonful of butter. Stir butter, sugar and yolks of the eggs until very light, then add the milk and flour, add lemon juice the last, then beat all together, pour into the crust and bake. When done beat the whites to a stiff froth and spread on top of pie. Return pie to the oven and brown lightly.

ORANGE PIE.

Line a pie tin with rich crust, beat well two teaspoonfuls of butter and one cupful of sugar together, add four eggs, beating one at a time in slowly, the juice of two oranges and rind of one, then add one-half cupful of whipped cream. Pour this in pie crust and bake in slow oven.

ORANGE PIE.

Grate the rind of half an orange and half of a lemon, add the juice of both. Beat to a cream three-fourths of a cupful of sugar and the yolks of three eggs, one heaping tablespoonful of butter, add all together and stir lightly, put this into the pie crust and bake. Beat the whites stiff, then add two tablespoonfuls of powered sugar and beat again. When pie is done cover with the meringue and set it into the oven to slightly brown.

PINEAPPLE PIE.

One cupful of sugar, one tablespoonful of butter, one cupful of sweet cream, five eggs and one pineapple grated or ground. Beat butter and sugar to a cream, add beaten yolks of eggs, then pineapples and cream and lastly the beaten whites whipped in lightly. Bake with two crusts.

COCOANUT PIE.

Beat very lightly the whites of four eggs, one cupful of sugar, two teaspoonfuls of butter, one-half cupful fresh grated cocoanut, stir to a cream, one-half cupful of cream. Bake with one crust. Excellent.

RED CURRANT PIE.

One cupful of ripe currants, one cupful of sugar. Mash the currants thoroughly with the sugar, add one cupful of sweet cream with one tablespoonful of flour mixed with a little of the cream, then put all together and bake with two crusts.

CRANBERRY PIE.

One cupful of raw cranberries chopped, one cupful of chopped raisins, one cupful of sugar, one tablespoonful of flour, one-half cupful of water, one teaspoonful of vanilla. Mix all together and bake with one crust placing strips of pastry over the top.

RHUBARB PIE.

Do not peel the rhubarb, cut into quarter inch pieces, fill the pie tin that has the crust on, with the rhubarb, sprinkle

thickly with one cupful of sugar and a very little flour, dot with bits of butter, cover with a crust and bake.

MARLBOROUGH PIE.

One-half pint of steamed apples, one-half pint of sugar, two eggs, one-half nutmeg grated, one-quarter pint of cream or if not to be had, take same of milk and melt in one large tablespoonful of butter, juice of half a lemon and the grated rind, add eggs last, make lower crust only and bake three-quarters of an hour in rather deep dishes.

CHESS PIE.

BOSTON COOK BOOK.

Beat the yolks of three eggs until light and thick, add half a cupful of fine granulated sugar and beat again, add one-third cupful of butter rubbed to a cream and half a teaspoonful of vanilla. Bake on a deep plate lined and bordered with puff paste. When done cover with the whites of three eggs beaten stiff and mixed with half cupful of powdered sugar and one teaspoonful of lemon juice. Brown slightly and cut while hot, but serve cold.

SEAFOAM PIE.

One cupful of sugar, yolks of two eggs, two tablespoonfuls of cornstarch, one pint of sweet milk, bake as you would custard pie. Beat the whites for top, return to the oven to brown just a little.

CUSTARD PIE.

Beat two eggs lightly with two or three tablespoonfuls of sugar, add one pint of milk, a pinch of salt. Line a plate with nice pastry, pour the mixture into the crust just as it is, put into the oven, grate a little nutmeg on the top, if there should not be milk enough to fill the crust to the top add a little more.

GOLDEN PIE.

Take one lemon, grate the rind and squeeze the juice into a bowl, add one teacupful of white sugar, one teacupful

of new milk, one tablespoonful of powdered starch, the yolks of four eggs well beaten, pour this mixture into a nice paste crust, bake slowly. Beat the whites to a stiff froth and when the pie is done spread over the top evenly, return to the oven to stiffen, not to brown.

PEACH CUSTARD PIE.

Cover a pie plate with an undercrust. Take fresh peaches, pare, half and stone them and place a layer hollow side up in the pie. Prepare a custard with two eggs, one and a half cupfuls of milk and four tablespoonfuls of sugar. Pour the custard over the peaches and bake. Canned peaches which are not broken may be used in place of fresh peaches. The pieces should be drained free from juice and less sugar used.

LEMON TARTLETS.

Make a pastry and line patty pans. Prepare a filling of the juice of two lemons and the rind of one, two cupfuls of sugar, two eggs and one-half cupful of water, two cupfuls of crumbs of sponge cake. Mix smoothly together and put into the pastry in the patty pans and bake. This is sufficient for twelve tarts.

CREAM PIE.

Yolks of two eggs, two tablespoonfuls of flour, one cupful of milk, sweeten to taste, flavor with vanilla, put in a dish, set in water and boil until it thickens. Bake the crust separately, then turn the mixture in and bake, use whites of eggs to frost the top.

CREAM PIE.

Whites of three eggs beaten, (not stiff). Beat in a bowl, four tablespoonfuls of sugar, one cupful of thin sweet cream, one-half cupful of milk, a little nutmeg. Bake as a custard pie. Very nice.

WHIPPED CREAM PIE.

Line a pie tin with crust and fill with the following custard: Two-thirds quart of milk, three eggs well beaten, one

large tablespoonful of flour, pinch of salt, about three-quarters cupful of sugar ; flavor with vanilla and bake. Before serving put on top one-half pint of whipped cream, sweetened. Keep in cool place until ready to serve.

JELLY PIE.

One-third cupful of butter and one small cupful of sugar creamed together, add one-half cupful of milk or cream if possible, yolks of two eggs and four tablespoonfuls of jelly. Beat well all together and bake in a thin lower crust. When baked add the whites beaten stiff and sweetened with one tablespoonful of powdered sugar spread on top of pie. Return pie to the oven and brown lightly.

PUMPKIN PIE.

Cut the pumpkin into pieces two inches square, peel, remove the seeds and all particles of fibré. Put over the stove in a large kettle with a very little water, do not cover but let all the steam escape, stir often to prevent burning, when tender stir constantly and let it cook till about dry, then add one cupful of molasses and cook till a dark rich color is obtained, take up in an earthen dish. For one pie beat one egg, one-half cupful of sugar, one teaspoonful of salt, one teaspoonful of ginger, one-half teaspoonful of cinnamon, one and one-half teacupfuls of pumpkin and enough rich milk to make the right consistency. Skimmed milk will never make a good pumpkin pie.

PUMPKIN PIE.

To one pint of pumpkin add one pint of milk, part cream if you have it, two eggs, one cupful of sugar, half teaspoonful of salt, one tablespoonful of ginger, one of cinnamon. This amount will make two pies.

SQUASH PIES.

To one pint of stewed and sifted squash add one pint of milk, two eggs, one-half cupful of sugar, a teaspoonful of salt, spice to taste.

SWEET POTATO PIE.

One pint of baked sweet potato, one pint of milk, two eggs, (yolks) a small cupful of sugar, one teaspoonful of corn-starch, butter half the size of an egg, a little salt. Put the potato through a colander, mix with the other ingredients and bake as a custard in one crust. Cover the top with the beaten whites and return to the oven to brown slightly. This will make two pies.

PRUNE PIE.

Put two cupfuls of stewed prunes through a colander, add juice of one lemon and sugar to taste, bake in one crust. Cover with meringue made of whites of two eggs beaten to a stiff froth to which has been added one tablespoonful of sugar. Brown lightly.

DATE PIE.

One pound of sugared dates, boil until soft, put through a colander with a potato masher, three eggs, sugar to taste, a pinch of salt, enough rich milk to thin the mixture. This will make two pies. Bake as you would a custard pie.

APPLE CUSTARD PIE.

MRS. CLAFLIN.

Stew apples till tender, strain through a colander, flavor with nutmeg, cinnamon and sugar, melted butter half the size of an egg, beat one egg for a pie. Mix all together and bake without uppercrust. When apples are not tart a little lemon juice is an improvement.

APPLE PIE.

MRS. MARY COLLINS, OF CLEVELAND.

Make a nice paste, line a pie tin, fill with tart apples cut in thin slices, lay the top crust on lightly and trim the edges neatly but do not stick them together. Bake until the apples are done, then pass a knife around the edge between the crusts and lift the top crust off, season the apples with sugar, butter, nutmeg or any spice to taste, stir gently and replace the cover.

GRATED SWEET APPLE PIE.

One cupful of grated sweet apples, two well beaten eggs, nearly a pint of rich milk or part cream if you have it, a pinch of cinnamon, sweeten to taste. Bake in one crust slowly until well done.

APPLE PIE.

Pare sour apples and chop fine, to each pie add one well beaten egg, sweeten and flavor to taste. Bake with one crust.

APPLE PIE.

Line a pie tin with rich pie crust, slice tart apples very thin, put a layer of apples, then sugar, then apples and so on until the dish is full, put small pieces of butter on top with a little flour sprinkled over and about a cupful of water, season with cinnamon or nutmeg before putting on the top crust. Bake in quick oven.

PEACH PIE.

May be made in the same way. All fruit pies should be eaten on the day they are made.

DRIED APPLE PIE.

Stew the apples till well done, mash through a sieve, add yolks of two eggs well beaten, a little butter, flavor with lemon extract, put the mixture into a lower crust and bake. When done beat the whites of the eggs stiff and spread over the top, return to the oven to slightly brown.

BOW-KNOTS.**BOSTON COOKING SCHOOL.**

Cut thin puff paste into half inch strips and shape them on the baking pan into the form of a double bow-knot. When baked put jelly on each loop of the bow.

BLACKBERRY SPONGE.

Fill an earthen bowl closely with small cubes of bread, pouring over the bread as it is fitted into place hot blackberry juice, blackberries cooked until soft with sugar to taste and

passed through a sieve. Use all the juice the bread will absorb, set the sponge aside in a cool place for some hours, then turn from the bowl. Serve with blackberries, sugar and cream.

CRUMB PIE.

MRS. S. T. RORER.

Add to one pint of bread crumbs, one pint of milk, let soak twenty minutes. Beat two eggs, two large tablespoonfuls of sugar until light, pour into the bread mixture and stir thoroughly, line two pie tins with pie crust, cover the bottom with seedless raisins, add one teaspoonful of cinnamon to the mixture, pour into the pie tins with crust. Bake in a moderately quick oven twenty-five minutes.

MINCE PIE—NEW ENGLAND STYLE.

MRS. C.

Four pounds of beef, one pound of salt pork cooked together until both are tender, remove from fire and stand over night to get thoroughly cold. In the morning, chop the meat, add two pounds of raisins, one pound of currants, five pounds of apples, chopped, one pint of good boiled cider, one and one-half cupfuls of molasses, also add juice of meat, two cupfuls of brown sugar, spices to taste. Cook raisins and currants in a little water twenty minutes, then add them to the mixture.

LEMON PIE.

MRS. A. J. C.

Put one tablespoonful of water in double boiler, add grated rind and juice of one lemon, three-quarters cupful sugar, yolks of three eggs, cook until thick. Take off and fold in beaten whites with egg beater. Put in lower crust and bake until brown.

SECTION 23—PUDDINGS AND SAUCES

APPLE DUMPLINGS.

Make a crust as for soda biscuits, divide it according to the number you wish to make, roll out less than half an inch thick, cut out with a biscuit cutter, place in the center of each piece of crust one-half of an apple cut into quarters, add sugar, a little butter, grated nutmeg or cinnamon, wet the edge of the crust half way around, bring the edges together over the apple and pinch slightly, lay them on a buttered tin and bake or put them in a buttered steamer and steam over a kettle of boiling water for one hour and a half or until you are sure they are thoroughly done. Sour apples are the best.

APPLE DUMPLINGS, BAKED.

Pare and core tart apples, make a plain pie crust, roll and cut in as many pieces as you want dumplings, lay an apple on each piece of crust, fill the core with sugar and grate nutmeg or cinnamon over, bring the corners up over the apple and close it. Butter well a deep baking dish, lay the dumplings in as close as possible. Stir to a cream one cupful of butter and two of white sugar, pour this over the top of the dumplings, pour cold water around them to keep them from sticking, bake nearly two hours slowly. These will need no other sauce than in which they are baked. Serve in the baking dish.

APPLE AND TAPIOCA PUDDING.

Put a teacupful of tapioca into one and one-half pints of cold water over night. Before breakfast the next morning, set it where it will become quite warm but not hot enough to cook. After breakfast pare six good sized apples, quarter, steam in a dish until tender, then lay the apples in a pudding dish, stir one and a half cupfuls of sugar into the soaked tapioca, add a teacupful of water, a teaspoonful of salt, stir together and pour

over the apples. Slice a lemon very thin and lay over the top. Bake very slowly for two hours.

RAISIN PUFFS.

Two eggs, one-half cupful of butter, two cupfuls of flour, one cupful of milk, one cupful of raisins chopped fine, three teaspoonfuls of baking powder, two tablespoonfuls of sugar. Steam one-half hour in cups, (small) makes about ten. Any pudding sauce.

APPLE TAPIOCA PUDDING.

To one-half cupful of tapioca add one and one-half pints of cold water, let stand on fire until clear, remove, sweeten and flavor with one-half cupful of wine, one-half teaspoonful of grated nutmeg, pour the tapioca into a buttered pudding dish into which has been placed six or eight pared and cored tart apples, bake until apples are done. Serve with sugar and cream.

APPLE PUDDING, PLAIN.

Slice tart apples in a deep pie tin, dot with little pieces of butter and add two tablespoonfuls of water and two tablespoonfuls of sugar. Make a batter of one cupful of flour, one teaspoonful of baking powder, one tablespoonful of melted butter, a pinch of salt, add cold water to make a thick batter and pour over the apples and bake. Serve with maple syrup.

NEW ENGLAND APPLE PUDDING.

Stew nice tart apples and strain through a colander. Take one quart of the apples and while hot stir into it one-half cupful of butter, two cupfuls of sugar, four well beaten eggs, reserving whites for the top, flavor with lemon, bake in deep plates. To be eaten cold with cream.

APPLE SUET PUDDING.

One cupful of sugar, one-half cupful of finely chopped and finely shredded suet, one cupful of sweet milk, two eggs, two teaspoonfuls baking powder, a pinch of salt, flour enough

to make quite stiff and stir in sliced sour apples. Steam one hour. Serve with cream.

APPLE PUDDING, STEAMED.

One-half cupful of butter, one-half cupful of sugar, two eggs, two cupfuls of apples cut rather fine, two cupfuls of flour, one teaspoonful of baking powder, one-half cupful of milk, flavor with vanilla, cream, butter and sugar, add beaten yolks of eggs, then the milk, sifted flour, then beaten whites, lastly the apples. Put into pudding mould and steam two hours.

APPLE SNOW.

Stew some fine sour apples until tender, sweeten to taste, strain them through a fine wire sieve, break into one pint of apples the whites of two eggs. Whisk the apples and eggs briskly until quite stiff, it will be as white as snow. Eaten with boiled custard it makes a very desirable dessert.

APPLE MERINGUE.

Sponge cake sliced and moistened with wine, hot strained apples with the whites of two eggs beaten and stirred in, pour over the cake, put into the oven and brown, sweeten to taste. Serve with cream.

APPLES, STUFFED.

Select good baking apples, core carefully so blossom end will remain unbroken, do not peel, fill with butter, hickory nut kernels and sugar. Bake and serve with whipped cream.

PRUNE WHIP.

Take 14 or 15 prunes and soak over night, remove pits and beat light after boiling, fold into the stiffly beaten whites of five eggs with two tablespoonfuls of sugar, bake in a pan of water and allow to stand in water until cool to avoid falling. Remove from mold and serve with whipped cream.

CHOCOLATE PUDDING.

M. A. S.

One pint of milk, yolks of two eggs, one tablespoonful of corn-starch, three tablespoonfuls of powdered sugar, one small teaspoonful of butter, flavor with vanilla. Heat the milk to a boiling point, stir in the corn-starch wet with a little cold water, then stir in butter, add eggs and sugar. Boil from five to ten minutes and pour into a baking dish. Beat the whites of eggs to a stiff froth and add three tablespoonfuls of powdered sugar and two or three tablespoonfuls of chocolate. Pour on top of the custard and set in oven until it crusts over a little.

PRUNE FLUMMERY.

Boil three-quarters of a pound of prunes until all in pieces, take out, stone them, rub through a colander and add three-quarters of a cupful of sugar. Beat the whites of five eggs, add prunes to them, a spoonful at a time, put in a baking dish in the oven and brown it slightly, serve cold with whipped cream.

PINEAPPLE TAPIOCA.

To one small cupful of minute tapioca, add two large cupfuls of water, place in a rice boiler, add one-half cupful of sugar, boil until soft and clear. Then add one can of grated pineapple, cook three minutes longer, place in moulds and when cold serve with whipped cream.

SAGO AND APPLE PUDDING.

Pare six or eight tart apples and punch out the cores, fill the holes in apples with sugar and two teaspoonfuls of cinnamon to one cupful of sugar, take one tablespoonful of sago to each apple, wash and soak an hour in water enough to cover, when well soaked pour sago and water over the apples and bake one and a half hours.

DATE PUDDING.

One teacupful each of raisins, dates, chopped suet, bread crumbs and brown sugar, one small piece of lemon peel and

citron chopped together, two eggs well beaten, teaspoonful of mixed spices, one teaspoonful of salt, one and one-half teaspoonfuls of baking powder, one large cupful of flour. Steam two hours.

DATE PUDDING.

One pound of fresh dates chopped fine and free from stones, one pound of suet chopped fine, one-quarter pound of moist sugar and a pound of flour. Mix all well together, add a little salt and nutmeg and make into a soft dough with milk. Beat three eggs very stiff, yolks and whites separately and add the last thing. Boil in a pudding dish three hours or bake slowly two hours. Eat with liquid sauce.

AUFLAUF PUDDING.

One cupful of milk, two tablespoonfuls of flour, two tablespoonfuls of sugar, two tablespoonfuls of butter. Boil these until thick, when cool add the yolks of four eggs, then the whites well beaten, bake fifteen minutes. Serve with sauce of fruit.

SNOW PUDDING, FROZEN, No. 1.

One package of Knox's Gelatine soaked in one quart of cold water for fifteen minutes, stir it often until thoroughly dissolved, then add one quart of boiling water, juice of six lemons and sugar to taste. Strain all and add the whites of four or six eggs beaten stiff. Freeze same as ice cream.

CUSTARD FOR SNOW PUDDING.

Yolks of the eggs and a cupful of sugar to one quart of milk, just let it boil enough to cook the eggs as it curdles quickly if boiled too much.

MARLBOROUGH PUDDING.

Twelve tablespoonfuls of stewed apples, four tablespoonfuls of wine, three tablespoonfuls of melted butter, twelve tablespoonfuls of sugar, three beaten eggs, one-half cupful of cream, spice to taste, the grated rind of one lemon and one or-

ange. Put in rich paste in a deep dish. Bake one hour in a slow oven. Very good without the paste, use nutmeg and essence of lemon.

CAKE PUDDING.

Take pieces of stale cake, spread them with currant jelly. Blanche and split one dozen almonds and stick them into the pieces of cake, lay the cake in a dish and turn over it a soft custard.

SWEET CORN PUDDING.

To six ears of grated or ground corn add one pint of milk, two well beaten eggs, one small teacupful of sugar and a little salt. Mix all together, bake one and one-half hours in a buttered dish.

FARINA PUDDING.

One quart of boiling milk salted, four tablespoonfuls of farina stirred in till it thickens, add a small piece of butter and a little sugar, stir in the yolks of four eggs, then the beaten whites, flavor with vanilla and eat cold with white sugar syrup.

SNOW PUDDING, NO. 2.

One-half package of gelatine, pour over it one cupful of cold water and add one and one-half cupfuls of sugar, when soft add one cupful of boiling water, juice of one lemon, the whites of four well beaten eggs. Beat all together until very light. Put into a glass dish and pour over this a custard made as follows: One pint of milk, yolks of four eggs and the grated rind of one lemon.

LEMON PUDDING, No. 1.

One quart of milk, one pint of bread crumbs, yolks of four eggs, juice and grated rinds of two lemons, butter the size of a hickory nut, bake half an hour. The whites are to be beaten with one-half cupful of powdered sugar to be spread over the top of the pudding when it is baked and return to the oven to brown.

LEMON PUDDING, No. 2.

Grate one large lemon, to one-quarter of a pound of butter add one-half pound of sugar and four eggs, leave out half of the whites, bake without a paste, use the rest of the whites for meringue.

ORANGE PUDDING.

Five oranges cut up and laid nicely in a dish with one coffee-cupful of sugar sprinkled over them. Let one pint of milk get boiling hot, stir in the yolks of three eggs and one tablespoonful of corn-starch, (wet in a little water). When thick pour over the oranges, beat the whites with one tablespoonful of sugar, spread over the pudding and brown just a moment in the oven. To be eaten cold.

LEMON PUDDING, No. 3.

MRS. RADCLIFFE.

One quart of milk, two cupfuls of baker's bread crumbs, four eggs, whites and yolks beaten separately, butter the size of an egg, one cupful of white sugar, one large lemon, juice and grated rind. Heat the milk and pour over the bread crumbs, add the butter and cover and let it get soft. When cool add sugar and yolks and grated rind. Bake in a dish until firm, forty-five minutes to an hour, when done cover with a meringue of the eggs whipped to a froth, four tablespoonfuls of pulverized sugar and the lemon juice, put it in oven and brown. Eat warm with lemon sauce.

LEMON SAUCE.

One cupful of sugar, one-quarter cupful of butter, one egg beaten lightly, juice of half a lemon, one-half cupful of boiling water, put into a double boiler for a few minutes.

PEACH DAINTY.

BOSTON COOKING SCHOOL.

Pare, cut in halves and pit a dozen ripe peaches, reserving a few of the pits, crack and boil these in half a cupful of water.

fifteen minutes, then strain. Mix together half a cupful of sugar with one tablespoonful of flour. Butter a deep pudding dish and place in a layer of peaches, sprinkle with dots of butter and sugar, proceed until the dish is filled, then pour over the pit syrup mixed with the butter and flour. Make a rich biscuit crust for the top, roll out quarter inch thick, cut incisions for steam to escape and bake in a moderate oven. In serving, cut the crust in pieces as for pie. Put fruit on top and cover with whipped or plain cream.

PEACH OMELET.

Pare and pit three mellow peaches and mash fine, add two tablespoonfuls of sugar and the yolks of three well beaten eggs. Then stir in lightly the whites of the eggs whipped stiff, pour into a pudding dish and bake in a quick oven fifteen minutes. Serve immediately.

PEACH WITH SHERRY SYRUP.

Put a pound of best lump sugar and one dozen peach seeds in a glass jar, cover an inch deep with good sherry and set in the sun, stirring occasionally until sugar dissolves. Pare peaches and cut in sections and put into a glass dish and pour over the syrup.

WHIPPED PEACH CREAM IN BASKETS.

Beat the whites of four eggs stiff and mix in gradually, four tablespoonfuls of sugar and two tablespoonfuls of peach syrup from preserved peaches. Stir in lightly one pint of sweet cream whisked to a stiff froth, everything used should be cold. Keep the bowl in a pan of cracked ice while whipping up the ingredients. Have ready round individual sponge-cakes with the centers scooped out, leaving three-fourths of an inch on the bottom and sides. Just before serving fill these baskets with the peach cream.

RICE PUDDING.

Let one cupful of rice swell on top of stove for a little

while, say one-half hour, in a little milk, watch that it does not get dry, stir in two quarts of milk, one cupful of sugar, one-half cupful of seeded raisins, half teaspoonful of salt, place in oven to bake slowly. To be eaten with cream.

QUAKER PUDDING.

Spread some nice bread with butter, boil some raisins, put a layer of bread and then raisins, pour over the top the water in which the raisins were boiled, also one quart of milk and five eggs. Bake one-half hour and serve with fruit sauce. Sauce: One cupful of cherry juice, one-half cupful of sugar, one teaspoonful of flour mixed in a little water. Boil together eight minutes and strain.

FLUMMERY.

Cut one sponge-cake in thin slices, dip them in wine and line a deep dish with them. Make a rich custard and pour over it when cold, frost and then lay around on the top pieces of firm jelly. This makes a very ornamental dish.

CARROT PUDDING.

One and one-half cupfuls of flour, one cupful of currants, one cupful of raisins, one cupful of brown sugar, one cupful of suet, one cupful of grated carrot, one cupful of grated potato, one teaspoonful of soda. Steam in a buttered dish three hours. Serve with wine sauce.

WINE SAUCE.

One and one-half cupfuls of boiling water, three teaspoonfuls of corn-starch wet in cold water and stir into boiling water. boil twelve minutes, three-quarters cupful of butter, one and one-quarter cupfuls of powdered sugar, one egg, one-half teaspoonful of grated nutmeg, one cupful of wine. Have the egg well beaten, rub the butter and sugar to a cream. Add the cooked corn-starch to the wine and pour the whole into the butter, sugar and egg, stir until well mixed.

RICE PUDDING, (VERY FINE.)

One quart of milk, one-eighth cupful of rice, one-half cupful of sugar, a little salt. Wash rice thoroughly, let soak in milk twenty minutes, add other ingredients. Bake slowly two hours, stirring every little while.

SUET PUDDING.

MISS WOOD.

One cupful of molasses, one teaspoonful of soda, one cupful of milk, three and one-half cupfuls of flour, one cupful of stoned raisins, one cupful of suet chopped fine, one teaspoonful of salt. Mix the salt, flour and suet together. Mix molasses and milk, add the soda and then as much of the flour mixture as will make a stiff batter, (not dough), then add the raisins floured and fill a covered pudding mould half full, steam for three hours. Serve with foamy wine or brandy sauce. Half recipe will serve eight persons.

CORN-STARCH CHOCOLATES.

Scald a pint of milk and four tablespoonfuls of sugar, add an ounce of chocolate shaved thin so it will dissolve quickly, then add two heaping tablespoonfuls of corn-starch which has been mixed with a little of the cold milk. Stir over the fire until the mixture is thickened, add a half teaspoonful of vanilla and turn into small cups to harden or mould it in a melon mould and serve with whipped cream. This will serve six persons.

Blanc Mange.—To be made the day before: Four eggs, one cupful of sugar, one quart of milk, one-half box of gelatine dissolved in one scant pint of warm water, beat the yolks and sugar together and cook with milk like custard, remove from the stove and add the well beaten whites, stirring rapidly for a few minutes, then add the gelatine, one teaspoonful of vanilla and four tablespoonfuls of sherry wine, pour into wet mould.

SAUCE.

Two eggs, yolks and whites beaten separately, one-half cupful of sugar put into the well beaten yolks, four tablespoonfuls of sherry, then stir in the well beaten whites.

PINEAPPLE PUDDING.

Shred one pineapple, cover with one cupful of sugar, let stand while you make a custard of one pint of milk, one-half cupful of sugar, yolks of four eggs beaten well. Add a little corn-starch if necessary, one tablespoonful of butter, cook until smooth and thick, cool, add one teaspoonful vanilla. Pour over pineapple and stir well. Make a meringue of the whites of the four eggs, two tablespoonfuls of sugar, one teaspoonful of vanilla and cover pudding. Brown slightly in the oven.

SUET PUDDING, No. 1.

One-half cupful of milk; one-half cupful of chopped suet, one-half cupful of molasses, one cupful of raisins, one and one-half cupfuls of flour, one egg, one teaspoonful of soda, spices to taste. Steam two hours, Serve with hard sauce, lemon or wine sauce.

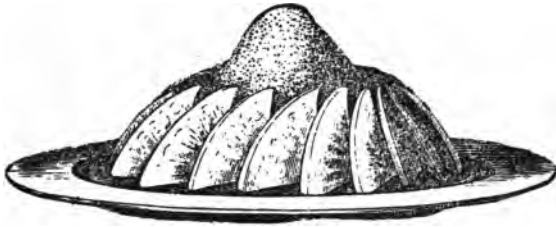
BLACK PUDDING.

One cupful of molasses, one cupful of sweet milk, one-half cupful of butter, three and one-half cupfuls of flour, one egg, two teaspoonfuls of soda, one cupful of seeded raisins, one teaspoonful of cloves, a little salt. Steam two hours.

PINEAPPLE WITH RICE.

Remove the skin from a pineapple, cut into two pieces, take out the pith, then cut in slices about one-quarter inch thick. Make a rich syrup of one pound of sugar and one pint of water, let it dissolve and boil until clear. Put the pineapple into a porcelain kettle, turn over the hot syrup and let simmer for one hour.

In the meantime, cook one-half pound of rice in a double boiler with one quart of milk, when it has cooked until light and tender add to it four tablespoonfuls of rich cream and two tablespoonfuls of sugar, also two tablespoonfuls of butter



cut into small bits, stir it lightly. Dip up, surround it with the slices of pineapple. Serve the sauce separately.

PINEAPPLE GELATINE PUDDING.

One-half quart can of pineapple, one-half box of gelatine, one-half pint (large measure) warm water, one tablespoonful sugar. Boil about ten minutes after it begins boiling. Add juice of one-half lemon and pour into mould. Serve with cream, sweetened.

SUET PUDDING.

One cupful of molasses, one cupful of chopped suet, one cupful of sweet milk, one cupful of chopped raisins, three cupfuls of flour, one teaspoonful of soda, one-half teaspoonful of cinnamon and cloves, pinch of salt, steam three hours. Serve with brandy or nutmeg sauce.

PUFF PUDDING WITH STRAWBERRY SAUCE.

One pint of milk, three eggs, five tablespoonfuls of flour one-half teaspoonful of baking powder. Requires slow oven.

SAUCE.

One cupful of sugar, one-quarter cupful of butter, one pint of strawberries. This will answer for a small family.

PLUM PUDDING.

One pound of raisins, one pound of currants, one-half pound beef suet, one cupful of sugar, one cupful of sweet milk, three eggs well beaten, one teaspoonful soda, one teaspoonful of salt. Mix all together to a stiff batter. Steam four hours.

PLUM PUDDING WITH BREAD CRUMBS.

One small loaf of bread without crust, one-quarter pound of suet, one cupful of butter, one cupful of New Orleans molasses, one-half cupful of light brown sugar, one-half cupful of sweet milk, two eggs beaten light, two teaspoonfuls of baking powder, one teaspoonful of cinnamon, one teaspoonful of grated nutmeg, one cupful of currants, two cupfuls of seeded raisins, one-quarter pound of citron cut very fine. Flour the fruit and flavor with lemon. Put bread crumbs, sugar and spices together and stir well, add suet, eggs, molasses and milk, stir well and add remainder of ingredients. Steam three hours.

PLUM PUDDING.

MRS. CURTIS.

One pound of soda crackers, one quart of milk, ten eggs beaten separately, one pound of suet chopped fine, one pound of raisins, one-quarter pound of currants, one leaf of citron, one chopped apple, two handfuls of flour, cloves, mace, cinnamon, one teaspoonful of each, wine glass of wine and one of brandy. Take one square of unbleached cotton cloth, round off each corner, dip it in water, lay it in a pan and with your hand cover with flour. Place your pudding in the cloth, gather up the edges of the cloth in your hands and tie with a strong cord. Put it into a kettle of boiling water and do not let the water stop boiling for four hours, then the pudding will be ready to serve.

BLACKBERRY PUDDING.

One quart of milk, four eggs, one-half pound of suet, one and one-quarter pounds of flour. Beat yolks very light, stir

in milk, then flour, beat until smooth, then add whites, next suet, then four quarts of berries. Bake one hour, whole or divided.

ENGLISH FIG PUDDING.

One-half pound of figs, cut in small bits, one-half pound of suet, one pound of moist sugar, one-half pound of flour, four eggs beaten very light, two tablespoonfuls of molasses. Flavor with either orange or lemon. To be eaten with hot sauce. Steam this pudding three or four hours.

FIG PUDDING.

One pound of finely chopped figs, one and one-half cupfuls of bread crumbs, one-half cupful of hickorynut meats, one-half cupful of suet, one cupful of sour milk, one cupful of New Orleans molasses, two eggs, one cupful of flour, one teaspoonful of soda in the molasses, a little salt. Steam three hours.

SAUCE FOR FIG PUDDING.

Separate the yolks of two eggs from the whites, beat the yolks, a piece of butter half the size of an egg, add powdered sugar to taste and one glassful of brandy. Beat these well together then add the whites beaten to a stiff froth and whip twenty minutes.

STEAMED FRUIT PUDDING.

Two cupfuls of sour milk, one cupful of sugar, one-half cupful of butter, one teaspoonful of soda, salt, flour to make it as stiff as cake, berries, cherries or any fruit you may like, dredge well with flour before you put in the fruit. Put the pudding into a buttered mould and steam one hour. Serve with wine sauce.

BAKED INDIAN PUDDING.

MONTICELLO.

Put two quarts of milk into a granite kettle over steam, let it get very hot, stir five heaping tablespoonfuls of cornmeal

into one cupful of cold milk, then stir it into the hot milk, stir constantly until the meal is thoroughly cooked, then add one-half pound of chopped suet, stir briskly and remove the kettle from the stove, add one pint of cold milk and let get thoroughly cool. Then add three eggs well beaten, one tablespoonful of molasses, one-half cupful of brown sugar, one-quarter pound of seeded raisins, one teaspoonful of ginger, a pinch of cloves, one teaspoonful of salt, stir thoroughly and put into a baking pan and bake very slowly one and one-half hours. It will whey and be very delicious. Be sure and dip some of the juice over the pudding as you serve it. If you wish more dressing, hard sauce or cream is very nice. To be eaten warm.

PUDDING SAUCE.

One cupful of sugar, one-half cupful of butter beaten to a cream, then add the yolks of two eggs well beaten. Flavor with a little brandy and then add the whites gradually that have been beaten to a stiff froth.

VANILLA SAUCE.

DOMESTIC SCIENCE SCHOOL.

Mix one-half cupful of sugar and one tablespoonful of corn-starch, add gradually one cupful of boiling water, stirring constantly, boil five minutes, remove from the fire, add two tablespoonfuls of butter and one teaspoonful of vanilla.

APRICOT SAUCE.

Drain canned apricots from their syrup and rub through a *siève* three-quarters cupful apricot pulp, add three cupfuls of whipped cream to the pulp and sweeten to taste. Serve with German toast.

SABYOU SAUCE.

Mix the grated rind and juice of one-half lemon with one-half cupful of white wine or sherry, one-third cupful of sugar and yolks of two eggs, stir vigorously over fire until it thickens, pour in whites of eggs beaten stiff.

FOAMY SAUCE.

One cupful of butter, two cupfuls of sugar beaten to a cream, add one tumblerful of brandy and flavor to taste. Pour one-half pint of boiling water on the butter and sugar just before sending to the table, also the whites of two eggs well beaten, (not stiff), beat all together a few minutes and serve. This is very nice for suet or plum puddings.

PLUM PUDDING SAUCE.

One pint of boiling water. Mix two tablespoonfuls of butter with one heaping tablespoonful of flour until it is thoroughly mixed, then add it to the boiling water stirring slowly and cook until it is clear and smooth, then add one-half pint of good brandy.

STRAWBERRY SAUCE.

MRS. F. M. GREENE.

One cupful of powdered sugar, one-fourth cupful of butter rubbed to a cream. Add one pint of ripe, fresh strawberries.

CREAM SAUCE.

One pint of cream, one cupful of powdered sugar and one-half small grated nutmeg. Beat together until very light.

HARD SAUCE.

One large tablespoonful of butter, two tablespoonfuls of sugar, one teaspoonful of lemon, vanilla or nutmeg. Rub the butter and sugar to a cream in a warm bowl, add the flavoring and beat vigorously until it is thoroughly mixed and smooth. Put into a fancy dish and place it upon ice until used.

WINE SAUCE.

Have a cupful of boiling water, add one tablespoonful of corn-starch wet in a little cold water, boil fifteen minutes. Rub one tablespoonful of butter and two tablespoonfuls of sugar to a cream, add one egg well beaten and one-half teaspoonful of nutmeg. When the corn-starch is well cooked, add one-half cupful of wine and pour the whole into butter, sugar and egg, stir until well mixed.

SECTION 24—ICE CREAM AND SHERBETS

CREOLE ICE CREAM.

Scald one pint of cream in the the double boiler, caramelize one-half cupful of sugar, (or brown the sugar), and add gradually to the scalded cream, add to this two pints of cream, one cupful of maple syrup, one cupful of almonds chopped fine, pinch of salt, one tablespoonful of vanilla and caramel coloring. Freeze.

STRAWBERRY ICE CREAM.

Take three pints of strawberries and one pint of sugar, let remain over night. Take one pint of cream and put into a double boiler, add one tablespoonful of corn-starch, (that has been wet in a little milk), and let boil until it thickens, strain this into two pints of cream, then add the whites of two well beaten eggs, stir berries and cream together. Then freeze.

PEACH ICE CREAM.

One quart of cream, one pint of peaches, one pint of sugar, one pint of water, yolks of three eggs, boil the sugar and water together twenty minutes, rub the peaches through a sieve and add the boiling syrup, add also the beaten yolks, cook six minutes stirring all of the time, take from the fire and place in a pan of cold water, beat the mixture ten minutes, then if cold add the cream and freeze.

GOLDEN ICE CREAM.

Put one pound of sugar and one pint of water over the fire, stir until dissolved and boil five minutes. Mix a little of the syrup with the yolks of ten eggs, beaten until light, add this to the syrup and stir until it thickens enough to slightly coat the back of the spoon. Take from the fire and beat until cold. Add one pint of rich cream and one teaspoonful of vanilla and three tablespoonfuls of sherry and freeze.

NESSELRODE ICE CREAM.

One quart of cream, one pound of figs, one-half pound of almonds, one-half pint of sherry.. Chop figs and almonds very fine, add one wineglassful of wine to meats and figs and when cream is partly frozen add the figs, nuts and wine, freeze again.

ORANGE ICE.

Four large, juicy oranges, juice of one lemon, three cupfuls of sugar, one quart of cold water. Strain and freeze.

CHOCOLATE ICE CREAM.

One and one-half pints of milk, one-half pint of cream, one-half pound of sugar, two eggs, one-half teaspoonful of Knox gelatine, three ounces of sweetened chocolate. Soak gelatine in one-half cupful of cold milk five minutes, put remaining milk into farina kettle and bring to a boil. Grate chocolate into a bowl. Add to it the egg and sugar, beat until well mixed. Dissolve gelatine in hot milk and stir it gently into the egg. When chocolate is well melted, turn it all back into the farina kettle, place on the fire over hot water and stir until the custard thickens a little, but not boil. Strain custard and set away to cool and when cold freeze, when quite stiff, carefully open the freezer and put in the cream which has been whipped, turn until cream is very stiff, pack same as plain ice cream.

PISTACHIO ICE CREAM.

One cupful of pistachio nuts and one-quarter of a cupful of almonds, blanched or ground to a paste. Add this to any recipe for ice cream.

TUTTI FRUTTI.

BOSTON COOK BOOK.

Make either of the recipes for ice cream and flavor with two tablespoonfuls of Madeira wine or Maraschino. When partly frozen, add one pound of French candied fruit, cut fine. Use a mixture of cherries, plums, apricots, pineapples, pears,

strawberries or use home-made preserves, carefully drained from the syrup and cut into dice shape.

BAKED APPLE ICE CREAM.

BOSTON COOK BOOK.

Bake and sift six sweet apples, add one quart of rich cream and sugar to taste. When sugar is dissolved, freeze

FRUIT ICE CREAM.

Canned fruit or ripe fruit sweetened to taste and cut into small pieces, may be added to partly frozen cream, giving many delicious varieties. Peaches, strawberries, raspberries, pineapples, apricots or cherries may be used.

COFFEE ICE CREAM.

Make half cupful of very strong, black coffee for two quarts of cream and freeze.

LEMON ICE.

Having squeezed the juice from two lemons, add sugar to sweeten and add three tumblerfuls of water, mix, strain and freeze. Orange ice may be made in the same way.

ICE CREAM.

Take two quarts of cream, (not too thick), sweeten and flavor to taste and freeze.

ICE CREAM.

One quart of milk, one tablespoonful of corn-starch wet in one tablespoonful of milk, one cupful of sugar, boil until it thickens, when cold add one quart of whipped cream and beaten whites of two eggs, add two tablespoonfuls of sugar in the cream, then freeze.

ICE CREAM.

One quart of cream, one quart of new milk with whites of six eggs well beaten, one pound of sugar. Whip the cream thoroughly, then add the milk and beaten whites of the eggs. Flavor with vanilla and freeze.

STRAWBERRY ICE CREAM, No. 2.

Wash a quart of strawberries and strain through a sieve, add one-half pound of sugar to the juice. When well mixed, add a quart of rich cream and freeze.

MILK SHERBET.

Three cupfuls of sugar, two quarts of milk, boil together. When very cold add the juice of five lemons and whatever fruit juice is desired, also a tablespoonful of gelatine. Before packing stir in the stiffly beaten white of one egg. This amount will serve thirty people. To make Roman punch add one cupful of rum before freezing instead of fruit juice.

PINEAPPLE SHERBET.

Juice of six lemons, one can or large cupful of fresh grated pineapple, as much water as pineapple. Sweeten to taste. When half frozen, add one cupful of sweet cream and freeze again.

PINEAPPLE SHERBET.

One quart of granulated sugar, one quart of boiling water, boil together until a syrup, pour this syrup over a pint of grated pineapple. Add the juice of four lemons and enough cold water to make six pints all together. Put into freezer and when nearly frozen stir in the beaten whites of four eggs, then freeze again.

LEMON SHERBET.

One quart of milk, one pint of sugar, four large lemons, dissolve sugar and lemons together. Add milk slowly and freeze. At the last turn rapidly.

VANILLA PARFAIT.

Beat the yolks of eight eggs until light, add one cupful of syrup, (quite heavy). Place the mixture on a slow fire and stir constantly until the eggs have thickened enough to make a thick coating on the spoon. Turn it into a bowl and beat it with a whip until it is cold, it will then be very light. If a

vanilla bean is used for flavoring, infuse it with the syrup ; if the extract is used, add a teaspoonful of it to the custard when it is taken from the fire. When the custard is cold, add a pint of cream whipped to a stiff froth. (If any liquid has drained from the cream do not let it go in.) Stir these lightly together, turn the mixture into a mould holding three pints. Pack in ice and salt for four hours. Make the joints of the mould very tight. This cream can be varied by using different flavorings in place of the vanilla, a tablespoonful of curacao or of noyau, two ounces of chocolate melted and smoothed with a little cream, also maple syrup may be used in place of the sugar syrup and omitting the vanilla. The latter is delicious. One-half of the recipe will make one quart of the parfait.

RUSSIAN CREAM.

One pint of milk, three eggs, one-quarter box of gelatine, small cupful of sugar, one teaspoonful of vanilla, one wine-glassful of sherry and brandy mixed. Soak the gelatine in the milk, stir well over the fire until entirely dissolved, add the yolks beaten very lightly with the sugar. Stir constantly until it thickens and has reached the boiling point, have a large bowl with the whites beaten to a stiff froth, pour the custard on the whites, beat well together, add flavoring and pour into mould to harden. In the winter I make it the same day I wish to use it. In summer I make it the day before. Make a plain custard, about a pint, and when cold, flavor with sherry to taste and serve as a sauce over the pudding.

RUSSIAN CREAM.

One quart of new milk, four eggs, one cupful of sugar, one-half box of gelatine, heat the milk and sugar to boiling, beat the yolks and stir in, cook until just ready to separate, have the gelatine previously dissolved in as little water as possible, add quickly the beaten whites to the gelatine and whip them in. Serve after a day with cream or whipped cream.

SPANISH CREAM.

Soak one-half box of gelatine in one-half cupful of cold water until soft, then dissolve it in one-half cupful of boiling water. Make a custard of the yolks of four eggs well beaten and mixed with one-half cupful of sugar, a little salt, pour on one pint of hot milk, stir thoroughly and cook in a double boiler until it thickens, then add the strained gelatine water, the vanilla and the whites of four eggs beaten stiff. Mix all well and turn into moulds wet in cold water, place it in the ice box or in ice water until firm, turn out on a platter and serve.

ITALIAN CREAM.

Use the same proportions as in the preceding recipe. Dissolve the soaked gelatine in the hot custard instead of hot water and stir the whole while hot into the beaten whites. When well mixed add lemon or vanilla and pour into moulds.

MOCK CREAM.

Boil one quart of milk, beat up one egg, one tablespoonful of corn--starch wet in a little milk and one even tablespoonful of butter together. Add the milk, stirring steadily until thoroughly mixed.

FRUIT CREAM.

Remove the hulls from a box of berries, bruise them with a cupful of powdered sugar, rub this through a sieve and mix with it a pint of whipped cream and one-half box of gelatine, pour the cream into a mould that has been oiled. Place it on ice and when it has become firm turn out on a platter and serve.

VELVET CREAM.

Soak one-half box of gelatine in one quart of milk, add one cupful of sugar and just boil it one minute. Beat well the yolks of three eggs with one-half cupful of sugar, add this to the milk and let it boil until it thickens a little. Cool for five minutes and add the whites of three eggs beaten to a stiff

froth with a little sugar. Flavor with vanilla to taste and pour into moulds.

PINEAPPLE BAVARIAN CREAM.

One can of pineapple, one pint of cream, one-half box of gelatine soaked in one cupful of pineapple juice for two hours, one cupful of sugar. Cut the pineapple in dice shape and stew it a few minutes with the sugar, one-half cupful of water if there is no juice left. Add the gelatine, let it cool, then add the whipped cream and set away to stiffen.

HOT MAPLE SAUCE FOR ICE CREAM.

Heat maple syrup and add to it shelled pecans or other nuts and serve hot over vanilla ice cream. Delicious.

CHOCOLATE CARAMEL SAUCE FOR ICE CREAM.

Boil one cupful of water and one-half cupful of granulated sugar five minutes, mix six tablespoonfuls of grated chocolate and one tablespoonful of arrowroot, with three-fourth cupfuls of milk, add to the first mixture and boil three minutes. Then add one teaspoonful of vanilla. Serve hot with vanilla ice cream.

THE HARRIS MYSTERY.

Soak one-half box of gelatine, one-half hour in cold milk. Put a quart of milk on to boil in a double boiler, when boiling stir in the yolks of eight eggs well beaten, add one and one-half cupfuls of sugar and the gelatine. When the custard begins to thicken remove it and strain into a deep dish in which the whites of the eight eggs have been beaten stiff, stir well, adding one cupful of chopped English walnuts, a little citron sliced very thin, also lemon and orange peel, if desired, pour into a mould and set away to cool. Serve with whipped cream. In summer it takes a little more gelatine.

ORANGE CREAM.

Half an ounce of gelatine dissolved in a little cold water, juice of two oranges, a little grated rind, add enough water

to make one and a half pints, when water with orange juice is boiling stir in gelatine, sugar to taste and the yolks of two well beaten eggs, mould. To be eaten with sugar and cream.

FRUIT CREAM.

One-half or less, jar of peaches, pineapples, plums, etc., three-fourths pint of water with fruit, same with juice. Take one-half box of gelatine, dissolve in water enough to cover, let stand fifteen minutes, then put it over hot water, when thoroughly dissolved, add one-half of the gelatine to the fruit, yolks of two eggs to the juice and the remaining gelatine, sugar to taste. Cook eggs, sugar and juice in double boiler ten minutes. When cool stir in whites well beaten, also the remaining gelatine, put the two to cool in similar moulds, when cold put one upon the other, serve with sugar and cream. Cocoanut may be used with whites for a change and chocolate used to make three layers.

FRUIT CREAM.

Make a rich cream blanc-mange and pour over any kind of preserved fruits in a glass dish. Set in a very cold place to chill.

VANILLA CREAM.

Beat the yolks of three eggs with a half pint of cream, sweeten to taste and flavor with vanilla, stir over a slow fire until it thickens, then cool.

LEMON CREAM.

The juice of one large lemon in one and a half cupfuls of boiling water, stir in two tablespoonfuls of corn-starch wet with water, the beaten yolks of three eggs and one cupful of sugar, boil like a custard and when done stir in the three whites beaten stiff. Pour in sherbet cups and serve cold.

SECTION 25 CREAM JELLIES AND CUSTARDS

CHARLOTTE RUSSE.

One quart of cream, whipped, three tablespoonfuls of gelatine, dissolved in a little water, stir it lightly into the cream, sweetening and flavoring to your taste, turn into your moulds having them already lined with sponge cake. Place on the ice to cool and harden.

CHARLOTTE RUSSE.

One pint of cream, one and one-half tablespoonfuls of gelatine, put in just enough milk to cover the gelatine, let stand twenty minutes, the whites of two eggs whipped very lightly, a half cupful of powdered sugar, whip the cream, then stir in the gelatine and sugar, turn into mould ready lined with sponge cake.

MAPLE MOUSSE.

Yolks of four eggs beaten light, add to one cupful of maple syrup when it boils, when quite cold add one pint of whipped cream and the beaten whites of the eggs. Pack with ice and salt for three hours.

MAPLE MOUSSE.

One cupful of maple syrup, four eggs, one pint of cream, one tablespoonful of gelatine put into one tablespoonful of milk, let stand for fifteen minutes, place maple syrup upon the stove, have yolks well beaten and stir into syrup, stir fifteen minutes, then take off the stove and stir until it thickens, then add gelatine to the custard, stirring constantly for a few minutes, then beat into the whipped cream.

COFFEE MOUSSE.

One cupful of strong coffee, one-half cupful of sugar,

yolks of four eggs, beat eggs with sugar and cook with coffee until it is a thick custard. When cool stir in one pint of well-whipped cream. Pack in ice for three hours.

FRUIT SYRUP FOR ICE CREAM.

One quart of strawberries or raspberries, bruise them and sprinkle over one cupful of powdered sugar, let stand for one-half hour. Turn the berries into a fine sieve, do not press them, let them drain, that will make the syrup clear. Dip over one tablespoonful of the syrup to one dish of ice cream.

Another very pretty way to serve the syrup is to get champagne glasses with open neck, fill the neck with the syrup. Dip one tablespoonful of strawberry or plain white ice cream into the wineglasses, then dip over one tablespoonful of the syrup to each glass. Place a candied or marashino cherry in the center of each glass. This amount of syrup will serve about ten people.

CALEDONIAN CREAM.

One ounce of red currant jelly, one ounce of raspberry jam, two ounces of white sugar, the whites of two eggs beaten stiff, then all together twenty minutes, when it will be the consistency of cream, pink color. To be used as a sauce.

CHERRIES AND ICE CREAM.

Stone one pound of large, red cherries, put them on the fire with enough water to cover and one cupful of sugar, cook slowly until tender. Take out cherries and boil juice down to a thin syrup, stand away to become cold. Have ready one quart of vanilla ice cream to which has been added three tablespoonfuls of brandy. Put one tablespoonful of cherries in the bottom of each sherbet glass, cover with the cream, heaping it in the center, then pour a little of the syrup over the cream, place a cherry on top and serve. The brandy may be omitted if preferred. This is a delicious ice cream.

FROZEN RICE PUDDING.

Wash one-half pound of rice, steam in one quart of milk until tender, meanwhile beat together three-fourths pound of sugar, a little salt, the yolks of six eggs. While rice is hot beat in the eggs and sugar, set it away and when cool add one pint of rich cream, flavor with vanilla, freeze as ice cream. When you serve it, a little strawberry syrup dipped over is very nice.

FROZEN STRAWBERRIES.

One quart of berries, one pint of granulated sugar, one quart of water, juice of two lemons, add sugar and lemon juice to berries and mash. Add water and stir until dissolved before freezing.

FROZEN PUDDING.**DOMESTIC SCIENCE SCHOOL.**

Cut one cupful in all candied cherries, pineapples, pears and apricots in pieces and let stand several hours in brandy to cover which prevents fruit freezing. Make custard of two and one-half cupfuls of milk, one cupful of sugar, a dust of salt and two eggs, strain, cool, add one cupful of heavy cream and one-quarter cupful of rum, then freeze. Fill a brick mould with alternate layers of the cream and fruit, pack in salt and ice and let stand two hours.

FROZEN APRICOTS.

One can of apricots, two cupfuls of sugar, one pint of whipped cream, one quart of water. Press the apricots through a sieve, add sugar and water, stir until sugar is dissolved. Put into a freezer. When half frozen add the whipped cream. Serve in sherbet glasses.

PINEAPPLE SNOW.

Soak one-half box of gelatine in one cupful of cold water, one-half hour, add one cupful of boiling water, the juice of two lemons and set away to cool. Take one can of pineapple, cut

in dice shape and stew in juice until tender, sweeten to taste. Beat the whites of three eggs very stiff and when the jelly begins to set, add the eggs and beat until very light and foamy, dip the mould into cold water and arrange the pineapple and snow in alternate layers using snow at the top and bottom. Set on ice until ready to serve. Serve with whipped cream.

PINEAPPLE ICE.

Four lemons, one and one-half quarts of water, three cupfuls of sugar, boil all together until clear, then strain, when cold add one-half can of grated pineapple and freeze. When half frozen add whites of three eggs and freeze again.

GRAPE FRUIT ICE.

Three grape fruit or one pint of juice, cook one pint of cranberries with enough water to make one quart of juice, three and one-half cupfuls of sugar, one cupful of water. Strain and freeze.

FRUIT ICE.

Three bananas mashed to a pulp, three oranges mashed to a pulp, juice of three lemons, three cupfuls of sugar, three pints of water, whites of three eggs beaten stiff and freeze.

SNOW JELLY.

One package of gelatine dissolved in one-half pint of cold water, let stand twenty minutes then add one-half pint of boiling water, when nearly cold add three-fourths of a pound of sugar, the juice of one lemon, beat until very light, the whites of three eggs beaten to a stiff froth. Turn into moulds. To be eaten with cream or boiled custard made with the yolks of the eggs.

WINE JELLY.

One box of gelatine dissolved in a pint of cold water, add two pints of boiling water, one pint of wine, juice of three lemons, grated rind of two lemons if not bitter, two pounds of white sugar, stir until well dissolved and strain into moulds. In summer the jelly is more certain to be firm if boiled five minutes.

WINE JELLY WITH WHIPPED CREAM.

MRS. J. B. DAVENPORT.

One box of gelatine soaked in two cupfuls of cold water with the juice and rind of one lemon, then add three pints of boiling water, four cupfuls of sugar and one pint of sherry wine, strain into moulds. Whip a pint of cream stiff, sweeten and pour over and around it, (after it has been removed from the mould.) If the cream is not very thick, put a large table-spoonful of gelatine in a little cold water, when dissolved, strain with the cream before whipping.

LEMON JELLY.

One box of gelatine dissolved in one pint of cold water, juice of two lemons, two pounds of sugar, three pints of boiling water. Strain through a bag and put into a mould previously dipped in cold water and when taking out, dip the mould in hot water for a moment.

ORANGE JELLY.

One-half box of Knox gelatine, juice of one lemon, one cupful of orange juice, one-half cupful of cold water, one cupful of boiling water, one cupful of sugar. Soak one-half box of gelatine in one-half cupful cold water until soft, add one cupful of boiling water, juice of one lemon, one cupful of sugar, one cupful of orange juice. Stir until sugar is dissolved and strain.

JELLY WITH CAKE.

Bake a sponge cake of pretty shape. Make three pints of lemon jelly. Into a large pan or dish put one pint of the jelly and when almost firm place the cake upon it, cover with the remaining jelly. When firm turn upon a platter. Serve with whipped cream.

FRUIT JELLY.

First make a plain lemon jelly, adding sugar according to the fruit to be used, when beginning to set add bananas sliced thin, white grapes, oranges cut in small pieces, also figs cut very fine. Serve with whipped cream or thin custard.

CARAMEL CUSTARD.

One-half cupful of white sugar browned on the stove, add one pint of hot milk. Beat up three eggs thoroughly, on this pour the hot milk and sugar slowly, put in a pinch of salt and flavor with vanilla. Bake in a dish that stands in a dish of hot water. Remove from the oven as soon as it thickens.

CHOCOLATE CUSTARD.

Heat one pint of fresh milk, when nearly boiling stir in one ounce of grated chocolate, let it warm on the stove until thoroughly dissolved, stir often, then remove and cool. Beat the yolks of four eggs and four tablespoonfuls of white sugar, then pour the milk and chocolate over them. Flavor and bake as any custard in cups or a large dish.

STEAMED CUSTARD.

Three eggs beaten hard with one-half cupful of sugar and one pint of fresh milk, stir well, strain through a thin muslin, fill your cups and steam. When done grate a little nutmeg over the top and set them away to get very cold before serving.

CUP CUSTARD.

Beat six eggs, whites and yolks together, sufficient to break well, add to the eggs six tablespoonfuls of sugar. Mix this with one quart of milk, one teaspoonful of vanilla, pour into cups and set them into a pan of boiling water, not so deep that it will bubble over the top. Watch carefully and when the custard is well formed, remove the cups immediately and set them in cold water so they will not cook in the cups and whey.

FLOATING ISLAND CUSTARD.

Put over one quart of milk in a double boiler to heat, when just ready to boil stir in the yolks of six eggs well beaten, sweeten the milk to taste before adding the yolks, add a pinch of salt, flavor with almond or vanilla. When done and while hot, stir in a little of the whites beaten to a stiff froth. Put in

a glass dish and heap on the beaten whites in spoonfuls in peaks or uneven surfaces.

MAPLE CREAM CUSTARD.

Heat one pint of milk to scalding, stir two tablespoonfuls of granulated sugar into the unbeaten whites of three eggs, stirring, (not beating), and pour the hot milk upon it, wet the inside of custard cups with cold water, fill them with the mixture, set in pan of water, cover closely and bake in a moderately hot oven until the custards are firm. When cold turn them out into a flat dish, cover with whipped cream and strew thickly with grated maple sugar. Very dainty.

STRAWBERRY OR RASPBERRY CUSTARD.

One pint of milk, yolks of four eggs, one-half cupful of sugar, beaten with the eggs, cook until it thickens, line a glass dish with fine, large strawberries, pour in the custard after it is cold. Crush one-half box of berries, sweeten and strain, beat whites of four eggs to a stiff froth. Add the strawberry juice and pour over custard and serve.

PEACH TRIFLE AND CUSTARD.

Put a layer of sliced and sweetened peaches into a deep dish and cover with a thick layer of sponge cake crumbs, pour over this a rich, soft custard while still warm, reserving the whites of two eggs, add to these two tablespoonfuls of sugar and beat until stiff. Spread over the custard and keep on ice until ready to serve.

CHEESE CUSTARDS.

Grate six tablespoonfuls of cheese. Put a cupful of milk into a double boiler and when scalded, thicken with a level tablespoonful of corn-starch wet in a little cold milk. Pour this over four eggs beaten light. While still warm add two tablespoonfuls of butter, the grated cheese, salt and pepper to taste. Pour the mixture into buttered custard cups and bake for fifteen minutes in a quick oven until brown, serve very hot.

ALMOND CUSTARD.

Put into a double boiler one pint of fresh milk, one cupful of white sugar, one-fourth of a pound of blanched and chopped almonds, chop very fine. Stir in the yolks of three eggs, cook until it is thick as cream, then pour into a deep dish. Beat the whites to a stiff froth with four tablespoonfuls of sugar, add a little wine and brandy and put it on the custard.

FLOATING ISLAND AND FRESH RASPBERRIES.

Crush a pint of very ripe, red raspberries, press the berries through a fine strainer to avoid seeds, add one-half cupful of sugar, beat the whites of four eggs to a stiff froth and add gradually a small half cupful of powdered sugar. By degrees beat in the juice with the eggs and sugar until so stiff that it stands in peaks.

FROZEN CUSTARD.

One pint of milk, one pint of cream, four eggs well beaten and strained, one-half pound of sugar, vanilla to flavor, freeze.

TAPIOCA CUSTARD.

Soak three heaping tablespoonfuls of tapioca in a little cold water for one-half hour, beat the yolks of three eggs in a quart of milk, add one cupful of sugar, little salt, pour the tapioca into this and place over the fire in a pan of boiling water, flavor with nutmeg. Beat the whites and pour over the custard.

BAKED CUSTARD.

One quart of milk, four eggs, little salt, sweeten to taste, grated nutmeg. Place the dish into a pan of water and bake.

ORANGE CUSTARD.

Remove the rind and white pith, slice the oranges, sprinkle over plenty of sugar. Make a custard of one quart of milk, four eggs, four tablespoonfuls of sugar, one teaspoonful of flour, stir all together and put into a double boiler to cook. Let it just come to a boil, remove and pour over oranges when cold.

SECTION 26—CAKES

MRS. COLLIN'S FRUIT CAKE.

One pound of butter, one pound of brown sugar, one pound of flour, eight eggs, two pounds of seeded raisins, two pounds of currants, one pound of citron, one small glassful of brandy, three teaspoonfuls of cinnamon, two teaspoonfuls of cloves. All the fruit should be well rubbed in flour. One teaspoonful of mace, two nutmegs grated.

MRS. JAMES SOUTHARD'S FRUIT CAKE.

Two pounds of brown sugar, four pounds of English currants, four pounds of raisins, one-half pound of citron, two cupfuls of New Orleans molasses, one cupful of strong, black coffee, one-half cupful of brandy, ten cent's worth of candied peel, five eggs, two tablespoonfuls of ground cinnamon, cloves, allspice, mace, nutmeg and one tablespoonful of soda. If nuts are desired, add one pound of English walnuts chopped not too fine, flour to make a stiff batter. Line the pans you bake in with heavy brown paper.

GINGER FRUIT CAKE.

One cupful of molasses, one cupful of brown sugar, two-thirds of a cupful of butter, one cupful of sour cream, three eggs, four cupfuls of flour, one pound of chopped raisins rolled in flour, one tablespoonful of soda, one tablespoonful of ginger and allspice, one-half teaspoonful of cloves.

FRUIT GINGER-BREAD.

One cupful of sugar, one cupful of molasses, one cupful of sour milk, one cupful of butter, two eggs, one teaspoonful of soda, four cupfuls of sifted flour, one and one-half pounds of raisins, two tablespoonfuls of brandy, one-half teaspoonful of cloves, one teaspoonful of cinnamon and one of ginger. Roll the raisins in flour before adding them to the cake.

CITRON CAKE.

One cupful of butter, one cupful of milk, three cupfuls of sugar, three cupfuls of flour, two heaping teaspoonfuls of baking powder sifted in the flour, the whites of nine eggs beaten to a froth, flavor with lemon. Mix the butter and sugar together thoroughly, then stir the milk in slowly, add the beaten whites, then the flour and baking powder, stirring until well mixed. Put into the cake pan a layer of cake, then a layer of citron cut in very thin strips, then a layer of cake and again of citron, until all is used.

LOAF CAKE.

One-half pint of sweet milk, three coffee-cupfuls of sugar, one and one-half teacupfuls of butter, four eggs, one yeast cake, spices to taste. Take all of the milk and eggs, one-half of the butter and half of the sugar, mix in a soft sponge overnight with a little flour. Add the remainder of the ingredients in the morning with one-half pound of raisins and as much more flour as can be stirred in with a spoon. Fill your cake pans half full, let rise until the pans are two-thirds full, then bake in a slow oven. Cover the cake with paper while baking.

ANGELS' FOOD.

MRS. J. B. DAVENPORT.

One and one-half tumblerfuls of sifted pulverized sugar, one tumblerful of sifted flour, add one teaspoonful of cream tartar and sift all together four times. Add one teaspoonful of vanilla or lemon extract and a pinch of salt to the whites of twelve eggs beaten to a stiff froth. Stir in the flour and sugar lightly. Bake in an angel food tin, forty or fifty minutes in a slow oven. Do not open the oven during the first fifteen minutes, when baked turn over on feet until cold. Do not grease the pan.

ANGELS' FOOD.

Whites of eleven eggs, one and one-half cupfuls of granulated sugar, one and one-half cupfuls of flour, (pastry flour).

Measure the flour after sifting four times. One small teaspoonful of vanilla, one of cream tartar, put the cream tartar into the flour and sift again. Beat the eggs to a stiff froth, add sugar, seasoning and flour, stirring lightly and quickly. Bake in a new pan used for nothing else. Bake in a moderate oven forty minutes. Do not grease the pan. Use pan with a tube.

SPONGE CAKE.

One cupful of sugar, one cupful of flour, the whites of seven eggs and yolks of five, beaten separately. Cover when placed in the oven with a plate and bake forty minutes. (Add one teaspoonful of baking powder to the flour).

HOT WATER SPONGE CAKE.

One cupful of sugar, two eggs, one cupful of flour, one teaspoonful of baking powder, a little salt, add one-third cupful of boiling water the last thing. Beat the sugar and yolks ten minutes, then add the flour in which the baking powder has been well mixed and half of the beaten whites, then the water, stir well, then add the remainder of the whites. Bake in a moderate oven.

SPONGE CAKE.

Three eggs, one cupful of sugar, one heaping cupful of flour, one-third cupful of hot water the last thing, one teaspoonful of cream tartar and one-half teaspoonful of soda sifted in the flour. Beat whites and yolks separately.

GINGER SPONGE CAKE.

One cupful of butter, two cupfuls of sugar, four eggs, one cupful of molasses, one cupful of sweet milk, four cupfuls of sifted flour, one small teaspoonful of soda, one teaspoonful of ginger.

FEATHER CAKE.

One-half cupful of butter, two cupfuls of sugar and the yolks of three eggs creamed together, one cupful of milk, two teaspoonfuls of baking powder sifted in three cupfuls of flour,

add the whites of eggs, well beaten, last. Flavor with rose. Bake in three layers. Put on chocolate frosting.

Baker's chocolate about one-quarter pound, melt over hot water. Boil two cupfuls of sugar and one cupful of water to a thread, do not stir, whites of two eggs, well beaten, and beat in the syrup and last the chocolate. Beat until cold and smooth, then spread it on the back.

NUT CAKE.

One cupful of sugar, half cupful of butter, two eggs, half cupful of sweet milk, one and one-half cupfuls of sifted flour, two teaspoonfuls of baking powder, one cupful of chopped nuts well floured.

ROLLED JELLY CAKE.

Five eggs, (beat lightly), one scant cupful of sugar, one heaping cupful of flour, one teaspoonful baking powder. Bake in long shallow pan, when done, spread jelly on top and roll while hot.

WHITE MOUNTAIN CAKE.

MRS. J. B. DAVENPORT.

One cupful of butter, two cupfuls of granulated sugar, one cupful of sweet milk, four cupfuls of flour, two teaspoonfuls of baking powder, whites of eight eggs, bitter almond flavor, cream, butter and sugar together, mix flour and baking powder and sift twice, add the milk to the butter and sugar, the flavor and the flour alternating with the whites of eggs. This cake can be baked in a loaf or in round layers, put together with fresh grated cocoanut or chopped blanched almonds.

SPICE CAKE.

Two cupfuls of sugar, three cupfuls of flour, one cupful of milk or water, one-half cupful of butter, two eggs, two teaspoonfuls of baking powder, one and one-half teaspoonfuls of cinnamon, one full teaspoonful of cloves, one teaspoonful of vanilla, one-half nutmeg grated.

LAYER CAKE.

Two cupfuls granulated sugar, one-half cupful of butter, three cupfuls of flour, measured before sifting, one cup of milk or water, three level teaspoonfuls of baking powder, whites of four eggs, use any kind of flavoring desired. Bake in three layers.

WHITE CAKE.

One cupful of sugar, one-quarter cupful of butter, three-quarters cupful of sweet milk, two cupfuls of flour, one-half teaspoonful of vanilla, two teaspoonfuls of baking powder in the flour, whites of two eggs beaten well.

BLACK CAKE.

One cupful of brown sugar, one and one-half cupfuls of butter, three eggs, one scant cupful of sour milk, three cupfuls of flour, one teaspoonful of soda, one cupful of molasses, one cupful of chopped raisins, one teaspoonful of allspice, one of cloves.

DATE CAKE.

Two eggs broken into a tumbler and filled with sour cream, one tumblerful of sugar, one teaspoonful of soda. Put all together in a bowl, beat light with a beater and add two tumblerfuls of flour, one-half pound of dates chopped fine.

DELICIOUS CAKE.

Two cupfuls of sugar, one cupful of butter, one cupful of sweet milk, three eggs, one small teaspoonful of soda, one and one-half teaspoonfuls of cream tartar in three cupfuls of sifted flour, flavor.

CHOCOLATE LOAF CAKE.

MRS. S. T. RORER.

Dissolve two ounces of chocolate in five tablespoonfuls of boiling water. Beat half cupful of butter to a cream, add gradually a cupful and a half of sugar, beating all the while. Add the yolks of four eggs, beat again, then add half a cupful

of milk, then the melted chocolate and a cupful and three-quarters of flour. Beat the whites of the eggs to a stiff froth and stir them carefully into the mixture. Add a teaspoonful of vanilla and a heaping teaspoonful of baking powder. Mix quickly and lightly, turn into a greased cake pan and bake in a moderate oven for forty-five minutes.

CHOCOLATE AND WHITE LAYER CAKE.

MRS. COLLINS.

Bake white and chocolate fruit cake mixtures in shallow pans. Ingredients for the chocolate cake: Half a cupful each of butter and milk, one cupful and a half of sugar, four eggs, two level teaspoonfuls of baking powder, one cupful and three-fourths of flour, four ounces of chocolate dissolved in five tablespoonfuls of water, one cupful of fruit and nuts.

INGREDIENTS FOR THE WHITE FRUIT CAKE.

Four eggs, whites only, one cupful of sugar, one-half cupful of butter, one-half cupful of milk, two cupfuls of flour, one teaspoonful of baking powder well sifted with the flour, one cupful of raisins, one-quarter cupful of citron sliced fine, one-half cupful of currants, one teaspoonful of lemon. Roll all fruit well in flour before putting them into the cake.

ALMOND CAKE.

Cream one-half cupful of butter, slowly add one cupful of sugar, one-half cupful of milk, (good measure), slowly sift in two cupfuls of flour mixed with one and one-half teaspoonfuls of baking powder, add the beaten whites of three eggs and one teaspoonful of vanilla. Spread on two tins, bake one plain, on the other put one-half cupful of blanched almonds, sprinkle slightly with powdered sugar, when done put almond cream between the layers.

ALMOND CREAM.

Boil one-third cupful of water and one cupful of sugar until it ropes, add this syrup to the beaten white of one egg, add

one teaspoonful of vanilla, one-half cupful of blanched and chopped almonds.

JUMBLE CAKE.

One cupful of butter, two of sugar, one cupful of milk, three cupfuls of flour, (sifted), five eggs, three teaspoonfuls of baking powder in the flour, sift again, nutmeg or vanilla. Bake in dripping pan.

ONE, TWO, THREE, FOUR CAKE.

One cupful of butter, two of sugar, three of flour, four eggs and a cupful of sweet milk. Rub butter and sugar to a cream, add yolks well beaten, then part of the milk, then part of flour, part of whites beaten to a froth, then the remainder of the milk, flour and whites. Add two teaspoonfuls of baking powder to the flour and sift, one teaspoonful of vanilla. Bake either in loaf or layers. As a layer cake it may be put together as a chocolate or with fruit filling. It also makes a nice spice cake.

JAM CAKE.

One cupful of sugar, three-fourths cupful of butter, one cupful of jam or jelly, four eggs, one-half cupful of sour cream, one teaspoonful of soda in the cream, one grated nutmeg, one teaspoonful of cinnamon and other spices to taste. Put all the ingredients together before stirring, then stir well and bake either in loaf or layers.

MINNIEHAHA CAKE.

One and one-half cupfuls of granulated sugar, half cupful of butter stirred to a cream, whites of six eggs or three whole eggs, two teaspoonfuls of cream tartar put into two heaping cupfuls of flour and both sifted together, one teaspoonful of soda in one-half cupful of sweet milk, flavor with vanilla or lemon. Bake in three layers.

For Filling: One cupful of granulated sugar, three tablespoonfuls of water, boil together until it hairs. Remove from the stove quickly and turn into the white of one egg beaten

very stiff. Stir it until smooth, then add one cupful of stoned raisins chopped very fine, or one cupful of nut meats chopped fine. Place between the layers of cake. Jelly makes a good filling for this cake.

WHITE CAKE.

Whites of four eggs, one-third cupful of butter, one and one-half cupfuls of sugar, two cupfuls of flour, one-half cupful of sweet milk, two teaspoonfuls of baking powder.

GOLD CAKE.

Yolks of four eggs, one glassful of sugar, ten tablespoonfuls of water, one glassful of flour, two teaspoonfuls baking powder.

PEACH CREAM CAKE.

One cupful of butter, two cupfuls of flour, two cupfuls of sugar, one cupful of sweet milk, whites of seven eggs, two teaspoonfuls of baking powder. Flavor to taste.

Filling: Three large peaches and one coffeecupful of cream, cut peaches fine, whip the cream and sweeten. Put peaches and cream together and spread between the layers. Frost the top.

ORANGE CAKE.

Two cupfuls of sugar, one cupful of butter, one cupful of sweet milk, three and a fourth cupfuls of flour, five eggs, three teaspoonfuls of baking powder sifted in the flour, reserve whites of two eggs for frosting.

Filling: Grated rind and juice of one large or two small oranges, one teacupful of water, sugar to taste, one egg well beaten, one tablespoonful of corn-starch wet in a little of the water, mix all thoroughly and cook until thick enough to spread nicely. Bake the cake in layers and spread filling between layers.

LEMON CAKE.

One and one-half cupfuls of sugar, one-half cupful of butter, one-half cupful of milk, two cupfuls of flour, two level

teaspoonfuls of baking powder, whites of four eggs, bake in three layers.

For the Filling: Take the grated rind and juice of one lemon, one teacupful of boiling water, one tablespoonful of corn-starch wet in a little cold water, sugar to taste, mix all thoroughly and cook until of the right consistency and spread between layers.

BANANA CAKE.

One cupful of sugar, one-third cupful of butter, half cupful of sweet milk, three eggs, one teaspoonful of soda, two of cream tartar, two cupfuls of sifted flour. Bake in three layers, slice bananas between each layer, sprinkle with powdered sugar and whipped cream spread upon the bananas. Frost top with white frosting.

PINEAPPLE CAKE.

One cupful of sugar, one-half cupful of butter, (scant), three-quarters of a cupful of milk, two cupfuls of flour, whites of two eggs, two teaspoonfuls of baking powder. Bake in three layers. Frost each layer with boiled icing, then spread over it the grated pineapple, not using the juice.

To make Boiled Icing: Take one cupful of granulated sugar and one tablespoonful of cold water and boil slowly until it ropes and looks clear, then have ready the white of one egg beaten stiff, continue beating while pouring on the sugar, spoonful by spoonful. The frosting must be used while hot.

DELICATE CAKE.

One pound of sugar, three-fourths of a pound of butter, one pound of flour, whites of sixteen eggs.

PORK CAKE.

One pound of pork chopped fine, one cupful of boiling water, stew together, then strain not using bits of pork, three eggs, one cupful of molasses, two cupfuls of sugar, one teaspoonful of soda, one pound each of currants and raisins, also add spices, one-half teaspoonful of each, six cupfuls of flour.

FRENCH CAKE—VERY NICE.

One-half cupful of butter, two cupfuls of sugar stirred to a cream, one cupful of sweet milk, four eggs, three and one-half cupfuls of flour, flavor. Bake in long pans, frost the top and cut in squares.

CREAM CAKE.

Break two eggs in a teacup, fill the cup with thick, sour cream, one cupful of sugar, one and one-half cupfuls of flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda. If sweet cream is used, take three even or level teaspoonfuls of baking powder.

MARBLE CAKE.

MRS. S. T. RORER.

Beat half a cupful of butter to a cream, add gradually a cupful and a half of sugar, then add half cupful of water, one cupful of flour, one teaspoonful of baking powder sifted in the flour, then a pinch of salt, then add the whites of four eggs well beaten, then another cupful of flour and the juice and rind of one lemon. Stand this aside while you make the dark portion of the cake by beating together until very light a quarter of a cupful of butter, one cupful of brown sugar and the yolks of four eggs, then add half a cupful of water and one cupful and a half of flour. Beat until smooth, then add two ounces of melted chocolate and one teaspoonful of vanilla, mix well and add a teaspoonful of baking powder to the flour. Grease a cake pan. Put in a layer of the white mixture, then a layer of the dark, and so continue until all is used. Bake in a moderate oven for three-quarters of an hour.

DUTCH APPLE CAKE.

Two cupfuls of flour, three-fourths cupful of milk, one teaspoonful of baking powder, one egg, two teaspoonfuls of butter, two sour apples. Mix dry ingredients, rub in the butter, add milk and beaten egg, spread in shallow pans, lay apples, sliced, on top. Sprinkle with two tablespoonfuls of sugar

and one-half teaspoonful of cinnamon. Bake 25 to 30 minutes in hot oven. Serve with sugar and cream.

BLUEBERRY CAKE.

One cupful of sugar, one-half cupful of soft butter, three eggs, one cupful of sweet milk, four cupfuls of flour, two teaspoonfuls of baking powder sifted in the flour. Sprinkle the berries with some of the flour and stir in at the last. (One pint of berries.)

BLUEBERRY LAYER CAKE.

One cupful sugar, one-half cupful of butter, whites of four eggs well beaten, one-half cupful of milk, two even cupfuls of flour, one heaping teaspoonful of baking powder. Bake in two layers. When baked, put berries between the layers and whipped cream on top of the berries, also whipped cream on top of the cake.

SPANISH BURR.

One and one-half cupfuls of sugar, three-quarters cupful of butter, four eggs, leaving out whites of two for icing, one cupful of sweet milk, one-quarter pound of Baker's chocolate, melt the chocolate over hot water and put in the butter and sugar after it is creamed, three cupfuls of flour, one teaspoonful of cinnamon and one of (ground) cloves, two tablespoonfuls of baking powder, one-half teaspoonful of salt. Put in the milk last. Bake in a long pan, ice it and cut into small pieces.

MOLASSES DROP CAKE.

One cupful of molasses, one-half cupful of cold water, one-half cupful of butter and lard mixed, three cupfuls of flour, two teaspoonfuls of soda. Drop from a spoon in eighteen places.

MOLASSES CAKE.

Two cupfuls of molasses, a piece of butter the size of an egg, dissolve in a cupful of hot water, one teaspoonful of soda;

two of cream of tartar, mix soft. One-half measure is sufficient for one pan.

MOLASSES CAKE.

MRS. E. R.

Two eggs, one-half cupful of butter, one cupful of sugar, one cupful of molasses, one cupful of sour milk, one teaspoonful of cinnamon, cloves, one-half teaspoonful of nutmeg, one-half teacupful of raisins, three cupfuls of flour, one teaspoonful of soda.

SOFT GINGER BREAD.

One-half pint of molasses, two eggs, one-half cupful of sugar, one-half cupful of butter, one-half pint of sour milk, one teaspoonful of ginger, one and one-half teaspoonfuls of soda. Stir butter and sugar to a cream, add the yolks well beaten, then soda and milk together, then the whites well beaten, add flour last.

JUMBLE CAKE.

One cupful of butter, two of sugar, one cupful of sour milk, a little less than a quart of flour, five eggs, one small teaspoonful of soda in the milk, two teaspoonfuls of cream of tartar in the flour, flavor with vanilla, lemon or nutmeg. Bake in a small dripping pan.

HICKORYNUT CAKE.

One and one-half cupfuls of granulated sugar and one-half cupful of butter, three-quarters cupful of sweet milk, two cupfuls of flour, two teaspoonfuls of baking powder, whites of four eggs beaten stiff, one cupful of chopped hickorynut meats mixed with a little of the flour. Add first a little of the milk to the butter and sugar, then more milk and flour until both are used, beat thoroughly for five minutes, add one-half of the whites, then the nuts, stir them thoroughly and last the remaining whites, stir lightly until well mixed. Bake in a round pan in a moderate oven forty minutes.

WASHINGTON CAKE.

Two and one-half cupfuls of sugar, one cupful of butter, three eggs, four cupfuls of flour, one pound of raisins rubbed in flour, one teaspoonful of soda, one wineglassful of wine, a little of all kinds of spices.

DEVEILED CAKE.

One-half cupful of butter, two cupfuls of dark sugar, two eggs, two tablespoonfuls of cocoa in one-half cupful of boiling water, let stand until cool, one-half cupful of sour milk, two cupfuls of flour, one teaspoonful of soda in the sour milk.

Icing: Two cupfuls of brown sugar, two-thirds cupful of sweet milk, one tablespoonful of butter, boil and flavor with vanilla.

MAHOGANY CAKE.

One and one-half cupfuls of sugar, one-half cupful of butter, three eggs, one-half cupful of sweet milk, level teaspoonful soda dissolved in milk, one-half a cupful of grated Baker's chocolate in one-half cupful of milk. Boil, set off to cool, then stir into cake. Stir into cake two cupfuls of flour, flavor with vanilla.

MOCHA CAKE.

Beat yolks of six eggs fifteen minutes with one cupful of granulated sugar. Add two tablespoonfuls of mocha essence, then add beaten whites of eggs, one cupful of flour, one teaspoonful of baking powder. Bake in three layers.

Filling: One pint of whipped cream, one and one-half tablespoonfuls pulverized sugar, one tablespoonful coffee essence.

Icing for Top: Three-fourths cupful of confectioner's sugar, two tablespoonfuls of essence, one-half tablespoonful of water.

CREAM CAKE.

Two cupfuls of flour, one cupful of butter, one-half pint of water, boil water and butter together, stir in the flour by

degrees, let it cool, add five well beaten eggs, drop in tins and bake in quick oven. Split when cool and fill with cream.

Cream: One pint of milk, one-half cupful of flour, one-half cupful of sugar, two eggs. Beat eggs, sugar and flour together, stir in milk while boiling and flavor.

ECLAIRS.

Bake the cream cake mixture in pieces four and one-half inches long and one and one-half inches wide. When cool split and fill with cream. Ice with vanilla frosting or chocolate.

SECTION 27—FROSTING AND FILLING

BOILED FROSTING.

One cupful of sugar, two tablespoonfuls of water, boil to a clear syrup. Take from the stove and have ready the whites of two eggs beaten very stiff, then turn into the syrup and beat with a spoon until cool. Flavor with vanilla and one teaspoonful of lemon juice. Lemon will whiten the frosting.

BOILED FROSTING.

Pour one-half pint of boiling water over four cupfuls of sugar, boil until it will cream readily over a cold plate, pour this hot over the beaten whites of four eggs and beat until cold. Flavor with two teaspoonfuls of lemon juice and vanilla to taste.

BOILED FROSTING.

To one pint of sugar add five tablespoonfuls of boiling water, boil water and sugar together until it hairs, add the whites of two eggs well beaten, beat until cold, good for any layer cake.

ICING FOR CAKE.

An icing without eggs may be prepared by boiling a cupful of granulated sugar in five tablespoonfuls of sweet milk for five minutes, then beating until cool enough to spread. A colored icing may be made by using a teaspoonful of boiling cranberry juice instead of water.

GELATINE FROSTING.

One tablespoonful of gelatine, pour over it four tablespoonfuls of cold water, soak for one-half hour, and then dissolve it over hot water. Strain it into a bowl, add a teaspoonful of lemon juice and as much powdered sugar as it will hold to pour nicely. Beat with an egg beater until it is as light as if made with eggs.

BOILED FROSTING.

One cupful of sugar, add water enough to cover, let it boil until it will hair from the knife, then beat the white of one egg to a stiff froth, stir the syrup into the egg, when a little cool put upon the cake.

FROSTING WITHOUT EGGS.

Put one and one-half cupfuls of sugar and one-half cupful of milk over the fire to cook. Do not stir after the mixture begins to boil, let boil ten minutes, then add one teaspoonful of any kind of flavoring and stir over cold water until the frosting is of a consistency to spread. One-half a cupful of nuts, dates or figs chopped fine makes a pleasing addition to this frosting.

ORANGE FROSTING.

Grate the thin rind of an orange and soak it one-half hour in three or four teaspoonfuls of the orange juice. Then squeeze the juice through a fine cloth, add three teaspoonfuls of the juice to the whites of two eggs well beaten and two scant cupfuls of powdered sugar.

GOLDEN FROSTING.

Beat the yolks of two eggs and stir in powdered sugar until stiff enough to spread, (not to run), flavor with vanilla or wine.

CHOCOLATE FROSTING.

One and a half squares of chocolate, one-third cupful of scalded milk, a few grains of salt, yolks of one egg, one-half teaspoonful of melted butter, stir in confectioner's sugar until stiff enough to spread.

ICING FOR CAKE.

Whites of two eggs broken on a platter, give six strokes with a silver fork, add four tablespoonfuls of pulverized sugar, beat for three minutes, then add one spoonful of sugar at a time, (continuing to beat), until it will spread on the cake with-

out running. After adding the last of the sugar, beat ten minutes. Everything depends upon this icing being well beaten.

CARAMEL FROSTING.

One cupful of brown sugar, two tablespoonfuls of liquid coffee, one teaspoonful of vanilla.

CHOCOLATE CARAMEL ICING.

One cupful of milk, one tablespoonful of butter, one cupful of sugar, two squares of chocolate, boil until thick, adding chocolate gradually, when hot. It is better to melt the chocolate first, then add milk, butter and sugar.

ALMOND ICING.

Blanch one pound of almonds, rub them to a smooth paste, adding gradually a little rose water to moisten them, then mix them with plain icing.

FROSTING.

White of one egg, one teaspoonful of lemon juice and one scant cupful of powdered sugar. Put the lemon and egg into a bowl and stir in the sugar gradually, then beat, not stir, all together five minutes.

PLAIN FROSTING.

To the whites of four eggs use one pound of sugar, lemon, vanilla or any other flavor you prefer.

HICKORYNUT FILLING.

One-half cupful of sweet or sour cream, one-half cupful of sugar, one-half teaspoonful of salt. Boil until thick, then add one cupful of chopped hickorynuts. Cover all with boiled frosting.

FRUIT FILLING.

One cupful of raisins chopped fine, one cupful of nuts chopped fine, one-half cupful of sugar added while nuts and raisins are being chopped, two tablespoonfuls of jelly, one glassful of wine. Mix thoroughly.

FIG CAKE FILLING.

One cupful of raisins chopped fine, pour on boiling water, one-half pound figs chopped fine and boil in just enough water to cover them, add one teaspoonful of corn-starch and let cook with the figs, stir constantly. Add the raisins with one cupful of granulated sugar and the juice of one lemon. Mix well and spread over sheets of cake. Wet corn-starch in a little cold water before adding to the figs.

MARSHMALLOW FILLING.

One pound of marshmallows put into a double boiler with a little water, stir occasionally until all is dissolved. Make a boiled frosting and add the marshmallows, beat thoroughly, then put on cake.

CARAMEL FILLING.

Two cupfuls of brown sugar, one tablespoonful of butter, one-half cupful of milk, (small measure.) Boil until quite thick, then beat well and spread on cake before it is too cold and set.

CARAMEL FILLING.

One cupful of granulated sugar, five tablespoonfuls of milk. Stir on stove until it boils, let boil four minutes without stirring, let it get cold and flavor. Bake cake in three layers.

CARAMEL FILLING.

Three cupfuls of brown sugar, one-half cupful of sweet cream, piece of butter half the size of an egg. Mix thoroughly and boil until it can be rolled together when dropped into cold water. Add one teaspoonful of vanilla and spread.

MAPLE SUGAR FILLING.

One pound of maple sugar broken up in small pieces with water to cover it, boil until it ropes. Stir in two well beaten eggs. Flavor with vanilla extract and beat until cold.

ORANGE FILLING.

The grated rind and juice of one orange, part of the juice of one lemon, one cupful of sugar, one well beaten egg, add one tablespoonful of corn-starch wet in a little cold water. Boil all together and when done, mix in chopped dates and spread upon the cakes.

CREAM FILLING.

A nice filling for a white layer cake is one coffeecupful of whipped, sweetened cream, add to the cream one tablespoonful of gelatine, that has been covered with two tablespoonfuls of cold water and put over hot water to dissolve it. Add one cupful of chopped almond meats, beat in the beaten white of one egg.

COCOANUT BALLS.

The grated meat of one cocoanut, its weight in loaf sugar, one cupful of flour and white of one egg, shape into balls and bake fifteen or twenty minutes.

ORANGE FILLING FOR CAKE.

Grated rind and juice of one orange, one and one-half cupfuls of powdered sugar, one egg. All beaten together and set into a dish of hot water and cook until it thickens.

FILLING FOR CAKE.

One cupful of raisins, stoned and chopped, one cupful of walnut meats chopped very fine, one cupful of sweet cream, whipped, mix all together and put this between two layers and frost top.

CHOCOLATE FILLING FOR CAKE.

Eight tablespoonfuls grated chocolate, one cupful of sugar, one egg, one small half cupful of sweet milk. Flavor with vanilla and cook until it thickens.

LEMON FILLING.

Juice of one lemon and rind grated, one cupful of sugar, one egg, one teaspoonful of flour, one teaspoonful of water. Cook over hot water and when cool put between cakes.

APPLE FILLING FOR CAKE.

One cupful of sugar, one egg, one large sour apple grated, one lemon peel and juice, set it in a kettle of hot water and let it come to a boil while stirring, let it cool and place between the cake.

CREAM PUFFS.

BOSTON COOK BOOK.

One cupful of hot water, one-half cupful of butter, one-half teaspoonful of salt, one and one-half cupfuls of flour, five eggs, yolks and whites beaten separately. Boil the water, salt and butter. When boiling add the dry flour, stir well for five minutes and when cool add the eggs. This is such a stiff mixture, many find it easier to mix with the hands. When well mixed, drop in tablespoonfuls on well buttered pans some distance apart. Bake in a quick oven one-half hour, do not move or jar them while baking.

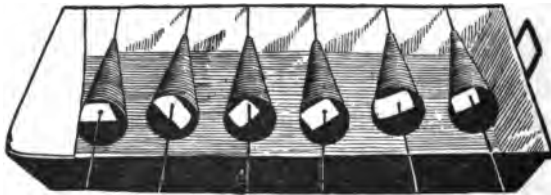
CREAM FOR FILLING PUFFS.

One cupful of milk, one-half cupful of sugar, one egg, three tablespoonfuls of flour, flavor with vanilla and cook like custard. When the puffs are cold open on the sides and fill with the cream, dust powdered sugar over them.

SECTION 28—WAFERS, COOKIES, ETC.

COLORADO NUT WAFERS.

Cream one-half cupful of butter, add slowly one cupful of pulverized sugar, add two cupfuls of flour alternately with one-half cupful of milk, one-half teaspoonful of vanilla. Spread very thin with a spatula on the bottom of a buttered dripping pan, sprinkle with hickorynut meats chopped very fine, bake in a moderate oven five or six minutes, cut in squares, roll like cornucopia while hot, having the nuts on the outside. Or you may have cornucopia made like the drawing, covering them with the material, sprinkling them with the finely chopped hickorynut meats on the outside. Put wire through the center, suspend it across a pan so you can turn them over, but do not let them touch the bottom of the pan. When done and cool remove the wafers and fill them with whipped cream and serve them on individual plates.



DOUGHNUTS.

MRS. J. B. DAVENPORT, CATERER.

One cupful of granulated sugar, one cupful of sweet milk, four tablespoonfuls of melted butter, two eggs, three full cups of unsifted flour, sifted with three teaspoonfuls of baking powder, half teaspoonful of salt, one of vanilla, add sufficient flour to roll out, sugar while warm.

POTATO DOUGHNUTS.

MRS. J. P. COLLINS.

Two good sized potatoes boiled and mashed fine and mixed with butter the size of a large hickorynut while warm, add a little salt, when cool add a cupful of sweet milk, one cupful of granulated sugar, two eggs, four level teaspoonfuls of baking powder, a little nutmeg and four cupfuls of sifted flour, pat it out on the board as much as you can with your hands, then roll it lightly just enough to cut out nicely.

DOUGHNUTS.

Three eggs beaten separately and very light, one cupful of sugar, two tablespoonfuls of melted butter, one-half cupful of sweet milk, one heaping teaspoonful of baking powder, one-half teaspoonful of salt, nutmeg, flour sufficient to roll out. Cut in any shape you like.

CREAM DOUGHNUTS.

One-half cupful sour cream, one-half cupful of nice brown sugar dissolved in the cream, one egg, one-half teaspoonful of baking soda, a little salt, a little nutmeg, flour to roll soft.

RAISED DOUGHNUTS.

MRS. DR. SKINNER.

Four cupfuls of light bread dough, half a cupful of butter, one cupful of sugar, one egg, a little cinnamon or nutmeg, mix well and set to rise again for two hours, roll out, cut in square cakes and fry in hot lard.

DOUGHNUTS.

MRS. D. A. COLLINS.

One-half cupful of butter mixed with one cupful of sugar, two eggs, two quarts of flour sifted with two tablespoonfuls of baking powder, sweet milk enough to make the dough into the proper consistency for making into cakes.

CRULLERS.

Three eggs, three tablespoonfuls of sugar beaten with four tablespoonfuls of melted lard, add a little salt, add flour until very stiff, mould thin, cut in fancy lattice-like pieces and fry in hot lard and roll in powdered sugar.

CRULLERS.

One coffeecupful of sugar, one teacupful of butter, half a cupful of sour milk with half teaspoonful of soda, three eggs.

POP CORN FRITTERS.

Pour over hot popped corn a little thick syrup. Dip your hands in cold water and form the pop corn into small balls or cakes, place on a heated dish and pour a liquid pudding sauce over them. Serve hot.

PLAIN DOUGHNUTS.

MRS. TERRY.

One cupful of sour milk, one-half cupful of sour cream, one egg, one teaspoonful of salt, one small teaspoonful of soda, mix with flour, roll and cut in strips and fry. If they stand an hour before frying they will be more flakey. Eat while warm with maple syrup. They can be reheated in a moderate oven.

PEPPER-NUTS.

One-half pound of light brown sugar, one-half pound of flour, two eggs, five cents' worth of citron shaved thin, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one teaspoonful of soda, rind and juice of one lemon. Mix all together and drop on buttered tins a spoonful in a place and bake.

SAND TARTS.

One cupful of sugar, one-half cupful of butter, one egg, flour enough to thicken. Roll out, sprinkle with granulated sugar and cinnamon. Bake in a hot oven.

HERMITS.

MRS. A. J. CHASE.

Three eggs, one and one-half cupfuls of sugar, one cupful of butter, one large cupful of seeded raisins chopped, one large cupful of chopped hickorynuts, one teaspoonful of soda, one of cloves and cinnamon, flour to roll out. Dissolve soda in a little milk or four tablespoonfuls of hot water.

COOKIES.

MRS. H. C. PERRY.

Two cupfuls of sugar, one cupful of butter, three eggs, one cupful of sweet milk, five cupfuls of flour, one small teaspoonful of soda and two of cream of tartar, roll not too thin and handle carefully before baking.

WHITE SUGAR COOKIES.

MRS. TRACY.

One and three-fourth cupfuls of granulated sugar, one cupful of butter, one cupful of sour milk, two eggs, one teaspoonful of soda stirred in the milk, flavor with vanilla, roll very soft, sprinkle with sugar and bake in a quick oven.

SOUR CREAM COOKIES.

One cupful of sugar, two eggs, one cupful of sour cream, one even teaspoonful of soda dissolved in hot water or cream, good pinch of salt, caraway seeds and roll thick.

DROP COOKIES.

One cupful of sugar, one-half cupful of butter, one-half cupful of thick sour milk, one egg, even teaspoonful of soda. Flavor with nutmeg, flour to make a stiff batter. Drop from teaspoon on buttered tins. Bake quickly.

BOSTON COOKIES.

One and one-half cupfuls of sugar, one cupful of butter, (scant), three cupfuls of flour, two-thirds cupful of sweet milk, one large cupful seeded and chopped raisins, one teaspoonful

soda, one teaspoonful of cloves and one of cinnamon and three eggs. Mix and drop into buttered tins or gem pans. Frost.

FRUIT COOKIES.

MRS. G.

One and one-half cupfuls of granulated sugar, one cupful of butter, three eggs, one-half cupful of sour milk, one teaspoonful of soda, one of cinnamon and one-half of cloves, one-half nutmeg, one cupful chopped raisins, one cupful of chopped walnuts. Add flour to stiffen and drop into buttered tins.

COCOANUT COOKIES.

Two cupfuls of sugar, one cupful of butter, one cupful of sour milk, two eggs, one teaspoonful of soda, one cupful of cocoanut. Mix soft.

COOKIES THAT WILL KEEP FRESH FOR A MONTH.

One cupful of beef suet, two cupfuls of sugar, one-half cupful of water, two eggs, flour enough to roll out thin, beat eggs, whites and yolks together, add the sugar and stir, then add suet which must be partly warmed like soft butter, then the flour. The suet must first be stirred out and let harden before using. Do not forget to warm it like soft butter.

SUGAR COOKIES.

MARTHA WOOD.

One scant cupful of butter, one heaping cupful of white sugar, two eggs, eight teaspoonfuls of milk, one-half teaspoonful of soda, one of cream of tartar. Roll out very soft. Should be handled very little and patted out with your hand instead of using a rolling pin. Makes about 24.

SOFT SUGAR COOKIES.

One-half cupful of milk, one-half cupful of sweet cream, one cupful of butter and lard mixed, two eggs, two even cupfuls of coffee A sugar, two heaping teaspoonfuls of baking powder. Mix very soft.

CRISP COOKIES.

MRS. G. CLARK.

One coffeecupful of sugar, one teacupful of butter, one-half teaspoonful of soda dissolved in one teaspoonful of milk. Rub the butter and sugar together to a cream. Add soda and three eggs and flour to roll out, not stiffly, as soft as you can handle, flavor with vanilla.

CREAM COOKIES.

MRS. F.

One cupful of butter, two eggs, two cupfuls of sugar, one cupful of sour cream, one teaspoonful of soda in cream, vanilla, flour to stiffen. Bake quickly.

SUGAR SNAPS.

One heaping cupful of sugar, one cupful of butter, one tablespoonful of milk, three eggs, one teaspoonful of soda, two of cream of tartar, flour to roll out and cut into cakes.

SHAVINGS.

Three eggs, enough flour to roll out thin and a little salt. Bake in a quick oven.

JUMBLES.

Jumbles are cookies in ring shapes and must be made very rich. Take one cupful of butter, one and one-half cupfuls of fine sugar, two eggs, half teaspoonful of soda dissolved in a teaspoonful of warm water, two and one-half cupfuls of flour, flavor with vanilla or rose water, roll out thin, sprinkle with sugar, cut with a round cutter, then cut a small piece from the center. Bake in a quick oven.

JUMBLES.

Two cupfuls of sugar, one of butter, one of sour cream, three eggs, one-half a nutmeg grated, one teaspoonful of soda and flour to roll out.

JUMBLES.

One cupful of sugar, one-half cupful of butter, two eggs, flour to roll out.

COCOANUT JUMBLES.

One-half cupful of butter, one and one-half cupfuls of sugar, two eggs, one coffeecupful of freshly grated cocoanut. Mix soft and roll thin, sprinkle with sugar and cut in rings.

NUT JUMBLES.

MARTHA WOOD.

Two cupfuls of sugar, (measuring cup), two cupfuls of butter, one large cupful of nuts chopped fine, two eggs, flour enough to mix stiff. Roll thin. Moisten top of each one with the white of eggs and sprinkle with sugar. Bake quickly. Makes about 60 small cookies. Good keepers.

GINGER COOKIES.

MRS. C. D. HACKATHORN.

One cupful of sugar, one of New Orleans molasses, one cupful of shortening, one-half cupful of sour milk, two eggs, two teaspoonfuls of soda, one teaspoonful of ginger, one of cinnamon. Mix soft.

GINGER COOKIES.

MRS. WENDELL.

One cupful of sugar, one cupful of butter, two cupfuls of molasses, one cupful of boiling water, in which put two teaspoonfuls of soda and one teaspoonful of ginger. Mix soft and bake slowly.

GINGER ROLLS.

One cupful of butter, two cupfuls of sugar, four cupfuls of flour, one cupful of water, one tablespoonful of ginger. Add the butter and sugar together and beat, then water and ginger, then flour and mix gradually. Then beat hard and long, spread thin on bottom of pans and bake. When done, cut in squares and curl into rolls in your hands. Very nice for afternoon teas.

GINGER SNAPS.

One cupful of molasses, one-half cupful of butter, one teaspoonful of ginger, one teaspoonful of soda, flour to roll thin. Bake quickly.

GINGER SNAPS.

One cupful of brown sugar, two-thirds cupful of butter, one cupful of molasses, one tablespoonful of ginger, same of cinnamon, three tablespoonfuls of hot water, one teaspoonful of soda, a little salt, roll thin and bake.

Table of Weights and Measures

"A solemn sacrifice, performed in state,
Foes drink by measure and to minutes eat."

4 teaspoonfuls of liquid.....	1 tablespoonful
1 tablespoonful of liquid.....	½ ounce
4 tablespoonfuls of liquid.....	¼ cupful or 1 wineglassful
1 pint of liquid	1 pound
2 gills of liquid	1 cupful or ½ pint
1 heaping quart of sifted flour.....	1 pound
4 cupfuls of flour	1 quart or 1 pound
1 rounded tablespoonful of flour.....	½ ounce
3 cupfuls of corn-meal.....	1 pound
1½ pints corn-meal.....	1 pound
1 cupful of butter.....	½ pound
1 pint butter	1 pound
1 tablespoonful of butter	1 ounce
Butter the size of an egg.....	2 ounces
Butter the size of a walnut	1 ounce
1 solid pint of chopped meat.....	1 pound
2 cupfuls of granulated sugar.....	1 pound
1 pint of granulated sugar.....	1 pound
1 pint of brown sugar.....	1½ ounces
2½ cupfuls of powdered sugar.....	1 pound
10 eggs	1 pound

SECTION 29—CONFECTIONERY

OLD-FASHIONED BUTTER SCOTCH.

MRS. S. T. RORER.

Use a three-pint porcelain-lined sauce pan, put one pound of granulated sugar and a small teacupful of water in it and set on a blue-flame or coal fire, stir the mixture until the sugar is completely dissolved, wash down the sides of the pan with a dampened vegetable brush to the syrup's edge and place a wooden cover over it and let boil for a few minutes, remove the cover and watch it boil, the bubbles will keep growing larger and the syrup thicker, finally it gets to puttering like pudding, watch the color of it and when it turns from a water white to a dark straw color it is done. The time required from the appearance of the first bubbles to the finish is about ten minutes by the clock. When the desired color appears take the pan from the stove and stir in two tablespoonfuls of the best butter previously softened but not melted, also six or eight drops of oil of lemon, set back on the fire for a few seconds and then pour the mixture thinly over oiled sheets of tin. Before the wafer hardens mark it in squares or diamonds with a long knife blade and when it has thoroughly hardened break it up for use in uniform pieces. Add a pinch of cream of tartar to the mixture when it begins boiling.

BUTTER SCOTCH.

Nine tablespoonfuls of coffee sugar, three of molasses, two of water, one of butter, boil slowly without stirring very much until brittle, when you can drop it into cold water. Four on buttered tins. When cool enough, cut into squares.

MOLASSES CANDY.

Two cupfuls of molasses, two cupfuls of extra C sugar, boil over a moderate fire until it is quite brittle when dropped

into water, before removing from the fire add butter the size of a walnut, one teaspoonful of soda and pull as rapidly as possible. It may be necessary to stand near a hot stove to prevent it getting too hard before sufficiently pulled. Be sure and cut with scissors, as they are the only implements that will cut the candy smoothly.

CREAM CANDY.

One-half pound of granulated sugar, one-half cupful of water, a pinch of cream of tartar, one teaspoonful of vanilla, one teaspoonful of vinegar, butter the size of a walnut, boil until it hardens when dropped in cold water. When cool pull as you would molasses candy.

HONEY CANDY.

One-half pint of granulated sugar dissolved in a little water, add two tablespoonfuls of strained honey. Boil till brittle, when a little is dropped in cold water to try. Pour on buttered plates to cool a little, then pull.

LEMON DROPS.

One cupful of pulverized sugar, lemon juice enough to dissolve it, boil to a thick syrup when it will harden by dropping into cold water, it is done. Drop on buttered platter in small drops, set it away to harden.

KISSES.

The whites of two eggs beaten to a stiff froth, stir in enough pulverized sugar to make a stiff paste, add one teaspoonful of lemon extract. Drop upon bright tins buttered as little as possible. Drop the size of fifty cent pieces, place them in the oven, with the door open, just an instant, do not remove them from the tin until they are perfectly cold.

CANDIED ORANGE.

Take ripe, thin-skinned, seedless oranges of medium size. peel them, do not make the juice run, divide them into sections and lay them on plates in a warm place for two hours, so they

may get a little dry on the outside, put in a deep sauce pan one pound of sugar, a large half cupful of water, one-half teaspoonful of cream of tartar, stir enough to dissolve the sugar, then boil as if for candy, when brittle, dip the pieces of orange in, being careful not to stir the candy, lay them on dishes slightly greased, to dry. If the candy becomes hard, add a spoonful or two of water and heat again. Grapes or nuts can be prepared in the same way.

CHOCOLATE FUDGE.

One cupful of white sugar, one cupful of brown sugar, one cupful of milk, butter the size of a hickorynut, one-half cupful of powdered chocolate, one-half teaspoonful of vanilla, boil until the several ingredients adhere when dropped into cold water. Let cool, then stir until thick, then spread in a buttered pan.

BROWN SUGAR FUDGE.

Two cupfuls of brown sugar, one cupful of milk, one tablespoonful of butter. This fudge needs to cook longer than the chocolate, but when it thickens in cold water remove from the stove and stir until stiff. Spread in a pan. Nuts or coconut may be mixed with this fudge.

PEPPERMINT DROPS.

MRS. S. T. RORER.

Boil one pound of sugar and a half pint of water for five minutes after they begin to boil, add three drops of oil of peppermint or a teaspoonful of the strong essence of peppermint, take the mixture from the fire, stir rapidly until it begins to have a whitish appearance, then pour it quickly into tiny greased or oiled patty pan moulds. The drops will be ready to serve as soon as they are hard. The mixture must be stirred sufficiently long to look white as it goes into the pans. You may drop on oil paper if you wish.

CHOCOLATE FUDGES.

MRS. A. J. C.

One and one-quarter cupfuls of sugar, one-quarter cupful of boiling water, boil until sugar dissolves. Add one-half cupful of cream, one tablespoonful of butter and one-quarter pound of chocolate, (three squares). Boil until it cracks in cold water.

CHOCOLATE FUDGES.

One cupful of brown sugar, one cupful of white sugar, one-half cupful of powdered chocolate, one cupful of milk, one teaspoonful of butter. Cook until the mixture becomes a soft mass when dropped in cold water. Then take from the stove and let it get quite cold before stirring. Beat and stir with a spoon until it is thick, then spread in buttered pans. Brown sugar makes the fudges softer and requires more cooking than if all white sugar is used.

FRUIT FUDGES.

Two cupfuls of granulated sugar, three-quarters cupful of milk, one small tablespoonful of butter, one square of Baker's chocolate. Flavor with one-half teaspoonful of vanilla. Boil until it hairs, remove from the stove, beat five minutes or until quite stiff. Pour into buttered tin and when quite cool cut in squares. The addition of one-half cupful of raisins, dates or figs chopped while beating, improves the fudges.

CHOCOLATE CARAMELS.

One-third cake of Baker's chocolate, one-half cupful of milk, one cupful of molasses, one cupful of brown sugar, one tablespoonful of butter, teaspoonful of vanilla, boil all together without stirring until it will harden in water, pour upon platters and when nearly cold cut into squares.

MAPLE CARAMELS.

One pound of maple sugar melted in a cupful of sweet milk, add one tablespoonful of butter, boil until it will harden when dropped into water. Turn out upon a buttered platter and when nearly cold cut into squares

COCOANUT CARAMELS.

One-half pint of sugar with enough water to boil. When ready to take off, put in one-half cupful of grated cocoanut with teaspoonful of butter.

COCOANUT BALLS.

One cupful of grated cocoanut, one-half cupful of pulverized sugar, one tablespoonful of flour, whites of two eggs. Roll in small balls and bake quickly.

CREAM FOR FRENCH CANDIES.

Take the white of one egg, the same amount of water as equals the white of one egg, stir in confectioner's sugar until it is so thick you cannot stir it any longer, then take a small piece at a time and knead it in the confectioner's sugar as you would for biscuit. Make it into balls for chocolate creams, over almonds, or any form you like.

CHOCOLATE DROPS.

Take Baker's chocolate, cut off fine, put into a tin cup, set the cup over the teakettle, where it will melt. When the balls made from the French candy are hard enough, lay them on a fork and dip them into the chocolate. While you are making these balls, mould over almond meat, roll in coarse sugar and you have delicious cream almonds.

HONEY CANDY.

One-half pint of granulated sugar dissolved in a little water, add two tablespoonfuls of strained honey. Boil till brittle, when a little is dropped in cold water to try. Pour on buttered plates to cool a little, then pull.

SECTION 30--TEA, COFFEE AND PUNCH

COFFEE.

Take one tablespoonful for each person and one for the coffeepot. For four spoonfuls of coffee use one-half egg, (thoroughly beaten together), mix so that every grain comes into contact with the egg. Add one cupful of cold water, let come to a boil, then fill with hot water, according to the amount of coffee taken, one and one-half cupfuls for every spoonful of coffee. Let stand on back of stove ten minutes.

TEA.

The amount of tea to be used to a cupful of boiling water varies according to the kind of tea. For instance: Ceylon, India, Japan or English breakfast tea, requires only two-thirds of a level teaspoonful to one cupful of water, while Oolong requires one teaspoonful to one cupful of hot water. Heat the teapot and place the tea in it. Pour the fresh, boiling water over the tea and place the teapot on the shelf at the back of the stove. It should steep five minutes. Serve with milk or thin sliced lemon.

FRENCH COFFEE.

The coffee should be ground to the fineness of granulated corn-meal. If powdered, it will not make clear coffee. Place the coffee in the receiver of the coffeepot and pour the boiling water over it. A stronger coffee may be made by pouring the coffee through a second time, but it is not so fine in flavor. One tablespoonful of ground coffee for each person and one extra for the pot.

ICED TEA.

Make tea the same as for regular table use, pouring from the leaves while hot to prevent bitterness; when cool place in refrigerator. And when ready to serve, add chopped ice and slices of lemon, letting each person sweeten to taste.

RUSSIAN TEA.

Three teaspoonfuls of tea, two cupfuls of boiling water, candied cherries, slices of lemon. One slice of lemon and one cherry to each cupful of tea.

TEA AND RUM.

MRS. HILLER.

When this is made in the dining or drawing room and the five o'clock teakettle is used, a cut glass cruet holding rum is offered guests who, (if they desire), may add one-half teaspoonful of it to each cupful of tea. Cream is not used. Sugar is passed with the rum.

CHOCOLATE.

One cupful of scalded milk, one square of chocolate, one cupful of boiling water, two tablespoonfuls of sugar. Cut the chocolate into several pieces and put it into the top of a double boiler. When the chocolate melts, add the water gradually beating until smooth and allow it to thicken before adding more water. When all the water is in, add the sugar, remove the top of the double boiler and cook the chocolate directly over the heat. When it reaches the boiling point, add the hot milk, return it to the boiler and cook over the steam, from fifteen minutes to one hour. To serve with whipped cream is a very delicious way.

COCOA.

One and one-half tablespoonfuls of cocoa, two tablespoonfuls of sugar, one cupful of boiling water, one cupful of scalded milk. Scald the milk and put into a pitcher, where it will keep hot. Mix cocoa and sugar and put in the upper part of a double boiler, add the boiling water gradually and cook the mixture directly over the heat until it boils, then add the hot milk and return it to the boiler and let it cook twenty minutes to one hour. Chocolate and cocoa require long cooking.

PERSIAN ROSELEAF PUNCH.

One bottle of champagne, fourteen blocks of loaf sugar, one champagneglassful of brandy, one white wineglassful of orange curacoa. Dissolve sugar in one gill of boiling water and when cool, add brandy and curacoa. Partly fill the glasses with shaved ice, pour the champagne on the other liquors, stir well and fill the glasses at once. Add at once to each glass the petals of three American beauty roses.

PUNCH A LA NAPLES.

MRS. HILLER.

Two pounds of rhubarb, two cupfuls of water, one small bay leaf, one cupful of sugar, one cupful of orange juice, one-half cupful of pineapple juice, one-fourth cupful of lemon juice, one-fourth cupful of ginger syrup.

PUNCH.

MRS. F., DETROIT.

Pour one quart of boiling water on one tablespoonful of good tea, cover and stand away to cool, strain, then add juice of three lemons, two oranges, two and one-half cupfuls of sugar, mix well, strain again and pour over a block of ice in the punch bowl. Just before serving add two quarts of Apollinaris water, throw in a quart of fine strawberries or slices of pineapple or orange.

FRUIT PUNCH.

MONTICELLO.

Two quarts of water, add the juice of four lemons, three oranges, one-half pint of pineapples finely cut or chopped, one quart of cherry or strawberry juice, two cupfuls of sugar, then slice one lemon and one orange very thin and add to the punch. When ready to serve, pour over a block of ice in the punch bowl, add one cupful of Marschino cherries.

CASTALIA PUNCH.

MRS. HILLER.

One can of grated pineapple, four cupfuls of sugar, three cupfuls of boiling water, one cupful of strong, freshly made tea, the juice of five oranges and six lemons, two cupfuls of strawberry juice, one cupful of Marschino cherries, one quart of Appollinaris water, five quarts of water, sprig of mint and a small cluster of Delaware grapes.



Orange Relish

SECTION 31—FRUITS

FRUIT FOR DINNER, LUNCHEON AND BREAKFAST

ORANGE MINT RELISH.

Remove the skin and all the white, bitter part from four large oranges, cut in one-quarter inch slices and the slices into cubes of uniform size. Add equal quantity of pineapple cut in cubes. Sprinkle with four tablespoonfuls of powdered sugar and add two tablespoonfuls of finely chopped mint, one tablespoonful of lemon juice, one tablespoonful of pineapple juice and two tablespoonfuls of sherry wine. Chill thoroughly, serve in champagne glasses and garnish with sprig of mint.

ORANGE RELISH.

Prepared like the above, leaving out the mint, is very nice, as a relish for luncheon or dinner.

GRAPE FRUIT.

Cut grape fruit in halves, remove the pulp and all the white bitter part, cut the pulp into small pieces and return it to the shell and sprinkle with powdered sugar, about one tablespoonful to one-half shell, turn off the first juice before adding the sugar, let the sugar stand on the fruit one-half hour before using, then fill the shell with contents and sherry wine, place a Marschino cherry in the center and serve. The fruit is made very ornamental by scalloping the shell with a pinking iron and cut holes in each scallop with a sharp knife, running ribbon through and tying in bow-knot with the ends.

GRAPE FRUIT FOR BREAKFAST.

Cut the grape fruit in halves, remove the tough center with a pair of sharp scissors, cut around the edge with a sharp knife but do not remove the pulp, sprinkle with powdered sugar, let stand one-half hour and serve.

Oranges cut in halves and sprinkled with sugar are also nice.

Rocky Ford nutmeg melon served in a bed of shaved ice. makes a nice beginning for a luncheon or breakfast.

Bananas sliced with sugar and cream make a nice breakfast. All kinds of fruit may be used.

Strawberries should be rinsed and drained, then hulled, do not sweeten, let each person sweeten to taste. Large berries may be served with stem and hull. Pass sugar with them.

PINEAPPLES.

Pare, remove the eyes, cut each end, remove core with an apple corer, slice and if you wish to use them at once, chop them or shred them with a fork, sprinkle over sugar and serve.

CURRENTS.

Cherry currants are the best for table use. Wash, let them drain, remove the stems carefully and put them in a cool place until serving time.

PEACHES.

If served whole, rub off the wool with a flannel cloth. If pared and halved, lay them on a platter, sprinkle with sugar, lay a cloth over lightly to keep them from becoming discolored. It is much better to serve them immediately.

RASPBERRIES.

Should be rinsed, drained and kept in a cool place. Currants are very nice mixed and served with raspberries.

BANANAS

May be served whole with skins left on or skins removed and sliced. They should be served at once with sugar, as they soon become discolored.

MALAGA GRAPES.

Carefully rinse in cold water, let drain, use scissors to divide the clusters. All grapes should be served the same way.

MELONS.

Muskmelon or Cantelope should be halved, seeds taken out carefully and filled with ice and served at breakfast.

Watermelons should be kept on ice until ready to serve. Cut them in halves, then slice them one-half inch thick, remove the rind, place the slice on ice in a pan, sprinkle over ice, continue until you have as many slices as you wish, in so doing the melon will keep perfectly cold until ready to serve.

FRUIT.

Ripe fruit is appropriate at the breakfast table. Some cannot eat fruit before breakfast, but may be benefited by the fruit afterwards. Fruit should be served as cold as possible.

Apples should have a pleasant, spicy flavor, not too acid, wipe clean and they may be polished.

Whole fruit should be served in glass dishes or a high dish arranged with a tasteful combination.

Nuts should be cracked and served with choice varieties of raisins.

SECTION 32--CANNED FRUITS AND JELLIES

TO CAN PEACHES.

Pare the fruit as smoothly as possible, not over a peck at one time, as they discolor so quickly when exposed to the air. Cover them with a nice white cloth after they are peeled, that will help some. Make a syrup of one pint of sugar to one pint of water, let it boil a few minutes stirring constantly until sugar has dissolved, then skim it and add as many peaches as will fill a jar. Set the kettle back on the stove where it will merely simmer, let the fruit cook until you can pierce it with a fork, but not tender enough to break, (seven or eight minutes). Remove each peach with a spoon that will enter the can, tip the can to one side and reach the spoon to the bottom, continue doing so until the can is nearly filled, that will prevent the fruit breaking, then finish filling the can, be careful not to fill the can too full of fruit, pour in syrup. Slip a silver knife in at the side of the can to allow all the air bubbles to escape. Let syrup overflow and screw on the tops as tight as you can, the overflow helps to seal the fruit. In the morning wipe the cans and seal with a little paraffine melted and turned around the lower edge of the cover will make the fruit air tight. If it should not be, it will show immediately by the air escaping as soon as the paraffine is put on the cover.

The important points in canning are to have fruit perfect in shape and quality, the syrup rightly proportioned and boiling hot and the jars hot and filled to overflowing and sealed quickly and thoroughly. Have all utensils in order and at hand that there may be no delay.

Pint jars are usually used in a small family.

CURRENT, RASPBERRY OR BLACKBERRY JAM.

Pick over and mash the fruit, allow one pound of sugar to one pound of fruit, put fruit and two pounds of sugar, in a granite kettle and when boiling add the rest of the sugar, boil until it hardens on the spoon in the air.

PEARS AND QUINCES.

Apples should be pared and cut small and treated in the same way, putting in only a little sugar at a time, that will prevent the fruit from becoming hard. All jams may be put into jars or tumblers.

GRAPE JAM.

BOSTON COOKING SCHOOL.

Wash the grapes and squeeze or pinch the pulp from the skins. Boil the pulp until it separates from the seeds, rub it through a sieve, then add the skins to the pulp and boil with an equal weight of sugar fifteen minutes, then put into small jars or tumblers. Cover with paper or paraffine.

RED RASPBERRY JAM.

One quart of red raspberries, one pint of red currant juice, two pounds of sugar, boil raspberries and currants together for twenty minutes, add sugar and when it comes to a boil, cook five minutes. Seal hot.

STRAWBERRY PRESERVES.

Three pints of sugar, dissolve and boil using as little water as possible. Boil well to evaporate all water, add three pints of strawberries and boil twenty minutes. Put into tumblers or jars.

CANNED STRAWBERRIES.

Layer of fruit and a layer of sugar, let stand over night. In morning, drain off the juice and let boil to thick syrup, then put in berries and let come just to the boiling point or just boil up.

TO CAN PINEAPPLES.

Pare pineapples and remove the eyes, also the cores, an apple corer is very good for that purpose. Remove the core as soon as the pineapple is peeled, then slice thin, allow three-fourth pound of sugar to one pound of fruit. Put the sugar and fruit into a porcelain kettle, let stand for twenty minutes, that will make juice enough to dissolve the sugar. Remove it to the stove and bring quickly to a boiling point, let them simmer for fifteen minutes and can.

TO CAN WHORTLEBERRIES.

Pick over and wash, allow one cupful and a half of sugar to one quart of the berries, put sugar and a half cupful of water in a granite kettle, let come to a boil, skim and add the fruit, let simmer on back of the stove forty minutes and can. When you open the berries in winter you will find them like jelly.

CANNED PEARS.

Pare the fruit and steam until tender in a steamer or lay in a porcelain kettle and cook until tender. Have a rich syrup of one pound of fruit and one-half pound of sugar. As soon as the fruit is tender, place it in the hot syrup and cook for fifteen minutes and can. Be sure to fill the cans to overflowing.

HOW TO KEEP CANNED FRUIT.

Cover closely with a paper and keep in a dark place.

GINGER PEARS.

Four pounds of Bartlett pears, four pounds of granulated sugar, four lemons, six ounces of crystalized ginger. Make a syrup of one pint of water and the sugar. Pare, core and chop the pears, add juice of lemons, take the outside of the yellow rind of the lemons and cook in a little water until tender, then chop and add to the rest of the mixture. Boil three hours or until thick like marmalade. Put into jelly glasses.

CHIPPED PEARS.

Peel and for four quarts of the pears sliced thin and cut into dice shape, add three quarts of light brown sugar, three lemons, cut the yellow part of the lemon in thin shavings, use only that part and the juice. One ounce of white ginger root, one pint of cold water, boil the ginger and chop it very fine. Put all into a kettle and boil slowly one and one-half hours, seal hot.

TO CAN GRAPES.

Select well ripened grapes, pick carefully from the stems, not to break skins. Put into a colander and pour boiling water over them, fill the cans full of the grapes and again pour boiling water over them. Turn off the water immediately and cover with boiling syrup and seal.

Syrup: Three cupfuls of granulated sugar and two cupfuls of water. This quantity will make syrup for two cans.

Damsom and Greengages should be pricked with a large needle in many places to prevent the skin from bursting, prepare the syrup as for peaches and cook only a few at a time that they may not be broken, you may cook them seven or eight minutes, then put them in jars and seal.

CANNED CHERRIES.

Allow four even cupfuls of pitted cherries to one quart can, add the juice to the sugar that accumulates from pitting. Allow one and one-half cupfuls of sugar for one can. Skim syrup after it comes to a boil, let boil four minutes and can.

TUMBLER CHERRIES.

To one bowl of cherries, allow three-quarters of a bowl of granulated sugar, grind the cherries and mix them with the sugar and cook them slowly one hour. Stir constantly and when done put them into tumblers and cover with paraffine

SPICED CHERRIES.

One quart of sour cherries, three cupfuls of sugar, one-half cupful of vinegar. Boil till thick and add one teaspoonful of

cinnamon, one-quarter teaspoonful of cloves and the least mite of nutmeg.

BRANDIED CHERRIES.

To three pints of water add one and one-half pounds of granulated sugar, boil and skim until clear. Have ready sound, sweet cherries, remove the stems, then scald the cherries for three minutes in the syrup, be very careful not to break the skins, skim them out, let syrup boil twelve minutes, then add one cupful of cooking brandy. Place cherries in cans, pour over syrup to overflow and seal.

You can brandy peaches, pears, plums or pineapples the same way as cherries by scalding them seven or eight minutes.

STRAWBERRY AND PINEAPPLE CONSERVE.

Two pineapples to six quarts of strawberries. Pineapple and equal amount of sugar boiled together ten minutes, add berries and equal amount of sugar and boil thirty minutes longer. Put into tumblers or jars and seal.

CURRANT CONSERVE.

Five pounds of currants, five pounds of sugar, two pounds of raisins, seeded and chopped, four oranges. Peel the oranges and put the peel in cold water, let it come to a boil to remove the bitter taste, then chop it coarsely. Squeeze the oranges upon the sugar, then add currants, raisins and orange peel, let this heat slowly, then boil twenty minutes. Pour into tumblers and seal like jelly.

TOMATO CONSERVE.

Four pounds of tomatoes peeled and sliced, two lemons chopped or sliced very thin, one pound of sugar. Cook slowly two hours. Pour into tumblers and seal like jelly.

TOMATO BUTTER.

Ten pounds of tomatoes, four pounds of sugar, two cupfuls of vinegar, cinnamon and cloves to taste, four lemons sliced thin, boil all together slowly for three hours. Put into jars and seal.

GOOSEBERRY CATSUP.

Nine pounds of gooseberries, six pounds of sugar, one and one-half pints of cider vinegar, cinnamon, cloves and allspice to taste. Cook three hours. Put vinegar in one-half hour before it is finished, put into jars and seal.

SPICED GRAPES.

To five pounds of pulp and juice add four pounds of sugar, one pint of vinegar, one tablespoonful of cloves, two of cinnamon and one of allspice, boil slowly one and one-half hours.

GRAPE AND ALMOND CONSERVE.

Remove skins from grapes, boil pulp and skins and strain through a sieve, press them with a potato masher so as to get the pulp from the skins. To three pints of juice add three pounds of sugar, two pounds of seeded raisins and boil until it becomes thick as marmalade. Just before taking from fire, add one pound of English walnuts, broken or one pound of almonds, blanched and sliced. Put up in jelly glasses.

GRAPE AND ALMOND CONSERVE.

Remove skins from grapes, boil pulp and strain, removing the seeds. To three pints of juice, add three pounds of sugar, two pounds seeded raisins and boil until it becomes thick as marmalade. Just before taking from fire add one pound English walnuts, broken, or one pound almonds, sliced. Put up in jelly glasses.

ORANGE MARMALADE.

M. R. W.

One dozen navel oranges and fourteen lemons. Peel four of the lemons and cut the thick end of the rind off the others, cut the ends off the oranges and cut out the navel, then cut them in halves endwise, lay them flat on a clean board and slice very fine, (finer the better). Do the same with the lemons, take out the seeds as you cut them. When sliced, measure in a cup and add three cupfuls of water to each cupful of fruit. Put all to-

gether in an agate kettle; (a big one,) and let stand for twenty-four hours. Then put on the fire and cook until tender enough to mash between the fingers and thumb. Set off the stove for another twenty-four hours and then measure off, add a cupful of white sugar to every one of liquid and fruit and cook until it jellies quite thick, three-quarters of an hour is usually long enough. It should cook rapidly. Do not cover the kettle while cooking either time. Let it evaporate all it will. Put in glasses or jars while hot.

ORANGE MARMALADE.

BOSTON COOKING SCHOOL.

One dozen seedless oranges and six lemons. Shave very thin using all except the center pith and seeds. Then weigh the fruit and to each pound add three pints of cold water. Set aside for twenty-four hours. Then put on fire and boil gently until the rind is tender. Set aside again for twenty-four hours. Weigh and to each pound of material add one full pound of sugar. Cook until it thickens. (It will take about three-quarters of an hour) then dip into glasses. One dozen oranges make about sixteen pints of marmalade. This marmalade is not bitter.

PEACH MARMALADE.

If you have a quantity of peaches not quite in shape to can, pick them out. Cut up and press through a potato ricer or grind them with the meat grinder or mash with a granite spoon. Add an equal amount of sugar to the pulp, the juice of one lemon and a dozen peach pit meats. Cook very slowly over steam, one and one-half hours. Stir very often.

PINEAPPLE MARMALADE.

Pare and grate the pineapple, measure the pulp and to each pint allow three-quarters of a pound of granulated sugar. Put the pineapple in a porcelain kettle, cook slowly for twenty minutes, add the sugar and cook twenty minutes longer. Put at once into jars and seal.

CURRANT AND ORANGE.

Five pounds of currants, five pounds of sugar, one pint of juice extra, one pound of raisins (whole) one orange chopped fine, place in alternate layers and boil twenty minutes and can.

BAKED PIE PLANT.

Take pie plant, wash but do not peel it. Cut in small pieces across the grain, put it into a granite pan, add two cupfuls of sugar, two cupfuls of water, cover and bake until tender, do not stir it. Not removing the peel makes the sauce pink in color and a delicious flavor. In emptying the pie plant into a dish be very careful not to break it. It is much better to dip it into the sauce dishes right from the pan, it is baked in, but that is not always convenient. Mrs. Dr. Bigelow suggested to me not to peel the pie plant if I wanted it nice and good color.

BAKED PEARS.

Take nice, juicy pears, place in a dish or pan with a little water, sugar, cinnamon or ginger, cover and bake until tender, adding water when needed. Baked pears are very nice to can and use in winter, they are very much like fresh baked pears.

BAKED APPLES.

Take large, sweet or tart apples and core them with an apple corer, place them in a flat pan with a cupful of water, fill holes with white sugar. Cover the pan until nearly done, then remove the cover and let brown very slightly.

COMPOTE OF APPLES.**BOSTON COOKING SCHOOL.**

Make a syrup of one cupful of sugar, one cupful of water, one stick of cinnamon, boil ten minutes, skimming well. Core and pare ten tart apples, cook till nearly done in the syrup, drain and cook them a few minutes in the oven. Boil the syrup until almost like a jelly. Arrange the apples on a dish for serving, fill the core cavities with jelly or marmalade, pour

the syrup over them, put whipped cream around the base and garnish the cream with jelly.

BAKED QUINCES.

Wipe and core as you would apples, then place them in a granite pan with water nearly enough to cover them. Add plenty of sugar, cover fruit while baking, bake slowly until perfectly tender, adding hot water as it cooks out. When done remove the cover and let brown just a little. Eat with butter and sugar while hot and is also nice for dessert with cream.

JELLIES.

Select fruit not over ripe. Always use a porcelain or granite kettle, use the best refined granulated sugar. To each pint of juice allow one pound of sugar, heat the sugar before putting it into the hot juice so as not to stop the boiling. The juice should boil twenty minutes from the time it begins to bubble before the hot sugar is put in, stir it constantly until the sugar is dissolved, just let it come to a boil and remove at once from the fire. You may heat sugar by putting it into a pan and place it in the oven with the door left open, stir every few minutes to keep it from browning or burning.

CURRENT JELLY.

Currents should not be over ripe, mash and put over in a porcelain kettle, let them just scald and strain through a jelly bag. Let the juice boil twenty minutes, then measure the juice allowing one pint to one pound of sugar. Have the sugar warm, add it to the juice, stirring constantly until sugar is dissolved, let just come to a boil, remove it from the stove, put it quickly into the jelly glasses, as it sometimes thickens before you can remove it from the kettle. One quart of raspberry juice to one gallon of current juice makes a very nice flavor.

CRABAPPLE JELLY.

Wash the fruit, cut into pieces, do not pare or remove the seeds, cover with cold water, boil until they are very soft. Then

pour into a flannel jelly bag and hang up to drain over night. In the morning measure the juice, allow one pound of sugar to one pint of juice, then put the juice into a granite kettle over the fire and let boil twenty minutes. Then stir in the sugar and stir constantly until sugar is dissolved. Remove from the stove and put into jelly glasses.

CRABAPPLE AND PEACH JELLY.

Remove the stems, cut into pieces one peck of crabapples, put them into a granite kettle, cover with cold water and cook until they are very soft, pour them into flannel jelly bag and hang up over night. In the morning measure the juice, allow one pound of sugar to one pint of juice. Put the juice over the fire and let it boil twenty minutes, then add the sugar stirring constantly until sugar is dissolved, then add the heated peach syrup, one quart that has been left from canning and let it boil ten minutes, then remove from the stove and put into jelly glasses.

QUINCE AND APPLE JELLY.

Pare the quinces and remove all parts not fair and round, use the best parts of the fruit for canning, the skin, core and hard part for jelly. Add equal amount of golden Pippins or Bell Flowers, boil all together in enough water to cover till pulp is soft, then put into jelly bag and hang up over night. In the morning, measure the juice and allow one pound of sugar to one pint of juice, boil the juice one-half hour, then add the warm sugar, stirring constantly until sugar is dissolved, then add the juice of two lemons, let it just come to a boil, remove from the stove and put into jelly glasses.

CANNED PLUM JELLY.

I often make jelly from greengage plums that you buy in tin cans. Get a good quality and when you are to have plums for luncheon turn off half of the juice from the can and for one cupful of juice add two-thirds of a cupful of sugar, after

syrup has boiled ten minutes. Stir until the sugar is dissolved, then add the juice of one-half of a lemon, stir it up well and put quickly into tumblers.

GREEN GRAPE JELLY.

Select grapes that are just beginning to turn, remove the stems, wash and put into a porcelain kettle with just enough water to start the juice, cook until the seeds come out. Pour them into a flannel jelly bag and hang up to drain over night. In the morning put the juice in the kettle and let boil twenty minutes, then measure the juice, allowing one pint to one pound of sugar. Have the sugar warm, add it to the juice, stirring constantly until sugar is dissolved, let it just come to a boil, remove it from the stove and put into jelly glasses. If you have any fear of its not jellying nicely add the juice of two lemons to one gallon of the juice. If the grapes are just right the jelly will be a delicate pink in color.

SECTION 33--SWEET AND SOUR PICKLES AND CATSUPS

CUCUMBER PICKLES.

For five hundred small cucumbers, take a six gallon jar, put in a layer of cucumbers, sprinkle with salt, continue layer of cucumbers and salting till vessel is filled, then pour boiling water over them until covered. On the following morning pour off this brine into a kettle, place it upon the range, scald and skim and pour again upon the pickles. Repeat this three days in succession, then throw away the brine. Taste of pickles to find if too salt, if so, pour clear, cold water over them and let them stand several hours, pouring off when freshened. For one gallon of strong vinegar, put in a bag the following spices: One-quarter of a pound each, unground cinnamon, allspice, black pepper and white mustard seeds, and one-half the amount of cloves, also alum the size of a butternut, one pound of brown sugar, boil vinegar fifteen minutes, while hot pour vinegar over pickles, leaving bags in the jar. After a few days add one pint of nasturtiums, one-half dozen large green peppers and a few pieces of horseradish.

CUCUMBER PICKLES.

MISS WOOD.

Pour boiling water over fresh pickles when it has cooled, drain, sprinkle dry salt over them, one-half pint for 100 medium sized cucumbers, cover again with boiling water. The brine thus made, boil for seven mornings, pouring over the pickles, (counting the first boiling), the eighth cover with weak vinegar water, let stand on the back of the stove in a crock, keeping hot, but not boil, for five or six hours or until plump, (perhaps a little alum during this), wipe dry, pack in jars with the following spices: One-half pound of white mustard seed,

one-half ounce of black mustard seed, one-half ounce of allspice, one-half ounce black pepper, one-half ounce of mace, one-half ounce cinnamon, one-half ounce celery seed, one ounce of little onions whole. Just a little red pepper and horseradish. Spices enough for one-half bushel of pickles. Cover with boiling vinegar also four pounds of brown sugar to every gallon of vinegar, these pickles do not need to be sealed tight. After the pickles are in the jars divide the spices equally for each jar. The cucumbers may shrivel at first but they have never failed to "plump up" for us, we do not use alum.

CHILI SAUCE.

Take twelve onions, eight green peppers chopped fine, thirty ripe tomatoes cut up, five tablespoonfuls of sugar, three of salt, eight cupfuls of vinegar, one tablespoonful of all kinds of spices, boil all together three hours. If vinegar is very strong do not use so much.

CHILI SAUCE.

Twelve ripe tomatoes, pare, chop and drain, one large, red, ripe pepper, two good sized onions, chopped, two tablespoonfuls of sugar, one of salt, one small teacupful of vinegar, cinnamon to taste, simmer two hours or longer.

CUCUMBER PICKLES.

MRS. J. P. COLLINS.

Wash the little cucumbers and put them in a crock, pour boiling water over them and let them stand over night. In the morning drain them off and pack them in glass jars with pieces of red peppers, small white onions. Boil one gallon of white wine vinegar with three teaspoonfuls of mustard, three of celery seed to each gallon, also one cupful of salt and one of sugar, in the same proportion and a teaspoonful of powdered alum. When it comes to a boil pour it over the cucumbers in the jars and seal.

TOMATO CATSUP.

One-half bushel of ripe tomatoes, boiled and pressed through a sieve, two tablespoonfuls of black pepper, one of allspice, two tablespoonfuls of salt, two tablespoonfuls of cinnamon, one of cloves, one teaspoonful of red pepper, one small cupful of vinegar, simmer four hours, bottle and cork.

CUCUMBER CATSUP.

Three dozen cucumbers, eighteen onions peeled and chopped or ground very fine, sprinkle over them three-fourths pint table salt. Place a cheese cloth over a sieve, mix the whole thoroughly and turn into the cloth placed over the sieve. Let drain over night. In the morning add a teacupful of mustard seed, one tablespoonful of red pepper, mix well, put in glass cans, seal and cover with good cider vinegar.

CURRANT CATSUP.

Five pounds of currants, three pounds of sugar, half a pint of vinegar, one tablespoonful of red and black pepper mixed, half a teaspoonful of salt, boil half an hour, bottle.

GRAPE CATSUP.

Five pounds of grapes, boiled and strained through a sieve, two and one-half pounds of sugar, one pint of vinegar, one tablespoonful of cinnamon, one of cloves, allspice and one of pepper, one teaspoonful of salt, boil until a little thick.

GOOSEBERRY CATSUP.

Nine pounds of gooseberries, five pounds of sugar, one quart vinegar, three tablespoonfuls cinnamon, one of cloves, one of allspice. The gooseberries should be nearly or quite ripe, take off blossoms, wash and put them into a porcelain kettle, mash thoroughly, scald and put through the colander, add sugar and spices, boil fifteen minutes and add vinegar cold. Bottle immediately.

MRS. OSBOURN'S CATSUP.

To every gallon of tomatoes after they are strained add four tablespoonfuls of salt, one-half ounce of cloves, one ounce of cinnamon, ginger and mace, one-half nutmeg, one-half teaspoonful cayenne pepper, one-half pint of vinegar, one cupful of brown sugar, boil four or five hours with the tomatoes. Add the spices only a short time before the catsup is thick.

MUSHROOM CATSUP.

Take fresh mushrooms, cut off stems, put them in a jar, sprinkle a little salt between, press them down for three days. Strain the liquor, add to every quart one teaspoonful of cloves, cinnamon and pepper, boil two or three hours.

EXULTATION PICKLE.

One gallon of cabbage, one-half gallon of green tomatoes, one-half pint of green peppers, one quart of onions, all chopped fine, four tablespoonfuls of ground mustard, one of ginger, two tablespoonfuls of salt, one ounce of celery seed, one ounce of tumeric, one and one-half gallons of vinegar. Put all together and boil four hours. Bottle and seal.

CUCUMBER CATSUP.

Take medium sized cucumbers, grate, add one small, green pepper chopped very fine to two quarts of the grated cucumber, one tablespoonful of salt, put it into a cheese cloth bag and press out the juice, then remove the pulp to a bowl and add pure cider vinegar till the consistency of catsup, put into glass cans or bottles and seal.

SWEET PICKLES.

About a half dozen large cucumber pickles, cut in slices half an inch thick, soak in cold water for an hour. Make a thick syrup of one coffeecupful of sugar, one cupful of vinegar and a few spices in a muslin bag, when boiling, put in the cucumbers, set back on the range and let simmer for two hours.

SLICED CUCUMBER PICKLES.

Slice but do not pare small cucumbers sufficient to fill a gallon jar, fill in a layer of cucumbers, add half a teacupful of salt, continue till jar is filled, let stand three hours, one ounce black mustard seed, one ounce celery seed, half pint olive oil, two onions chopped fine, drain the cucumbers carefully from the salt, again place in jar, in layers, putting a sprinkling of the seeds, onions and about two spoonfuls of oil between each layer, continue until jar is filled, pour over the remaining oil and fill the jar with good cold vinegar, the cucumbers remain deliciously fresh and crisp.

RIPE CUCUMBER PICKLES.

Pare in rings and remove seeds and let stand in a weak brine over night, having added a piece of alum the size of a hickorynut, drain and scald in vinegar and water until tender, but not soft. Drain thoroughly, make a syrup of one quart of vinegar, three and one-half pounds of sugar and spices tied in muslin bags, pour hot over the cucumbers and let stand twenty-four hours, then drain, boil the syrup, pour over them again boiling hot and seal. Three or four pieces of gingerroot improves the syrup.

MUSTARD PICKLES.

Two quarts of cucumbers sliced, two quarts of green tomatoes, two quarts of onions, two quarts of cauliflower, chop the tomatoes and onions coarse, cook the vegetables in salted water until tender, drain the water off and pour over the paste.

PASTE FOR PICKLES.

One gallon of vinegar, one and one-half pounds of sugar, one cupful of flour mixed in a little cold vinegar to a paste, one-half pound of mustard, half ounce of tumeric, stir the mixture constantly until it thickens, then pour over pickles, if too thick add a little more vinegar.

MUSTARD PICKLES.

Four quarts of small onions, four quarts of small cucumbers, four heads of cauliflower, picked up fine, one pint of small red peppers, put all together in strong salt water, let stand over night. Drain in the morning and cook ten minutes in the dressing.

Dressing for same: One gallon of vinegar, two cupfuls of sugar, 20 tablespoonfuls of mustard, 1 ounce of tumeric, one cupful of flour. Mix all thoroughly in a little of the vinegar, mixed to a paste, then add the rest of the vinegar, when all is well mixed put it in a granite kettle, place the kettle with the mixture, in an old kettle that has a few pieces of broken brick at the bottom and water enough to partly fill the kettle and steam until the mixture thickens. If it should become too thick add a little more vinegar. It should be the consistency of thick cream. When well cooked add pickles a few at a time until all are cooked. Do not cook the pickles but ten minutes, then put them in a stone jar, pour the dressing over and seal.

MUSTARD PICKLES—(FINE).

Two quarts cucumbers, one onion, one cabbage, one cauliflower, two green peppers, one and one-half gallons vinegar, one-quarter pound mustard, one cupful of flour, three of sugar, two cent's worth of tumeric seed. Chop and let stand over night in salt water, drain, scald in clear water and drain. Take one pint of the vinegar and make a paste with the cupful of flour, add mustard and tumeric. Scald the rest of the vinegar with sugar and seeds, add paste and stir vigorously until it thickens, scald and can immediately. Will make nine pints.

MUSTARD PICKLES.

Two quarts cucumbers, one onion, one cabbage, one cauliflower, two green peppers. One and one-half quarts of vinegar, one-quarter pound mustard, one cupful of flour, three cupfuls of sugar, two cents, worth tumeric, three tablespoonfuls

celery seed, three tablespoonfuls mustard seed. Chop and let stand over night in salt water. Drain, scald in clear water and drain. Take one pint of vinegar and make a paste with flour, add mustard and tumeric. Scald rest of vinegar with sugar and seeds, add paste and stir vigorously until it thickens, scald and can immediately. Will make nine pints.

CHOW-CHOW.

Fill a two gallon jar with a mixture of small pieces of cauliflower, some cucumbers, onions, radish pods, pepper, nasturtium seeds, green tomatoes, (very small), bits of horseradish. Cover with a strong brine and let it stand three days, then pour off the brine and put on boiling vinegar. Leave them in the vinegar a week, then take out and add four ounces of Jamaica ginger, four ounces of ground mustard, four of ground turmeric root, with vinegar enough to cover the pickles, let boil ten minutes and turn over the pickles. In a few weeks the pickles will be ready for use.

MANGOES.

Take green muskmelons, remove the inside and let them lie in salt, sprinkled over at night, together with small green tomatoes, onions and cucumbers, in the morning turn off the brine the salt has made, then fill the muskmelons with the cucumbers and onions, adding horseradish, black pepper, spices and radish pods, scald in vinegar or boil the vinegar and pour over several times.

CITRON PICKLES.

Pare the citron, cut into two-inch squares, boil in very weak vinegar and water and one teaspoonful of alum to each one-half gallon until tender, (not soft). Drain well, boil together for ten minutes two quarts of vinegar, three pounds of sugar, three ounces of cassia buds, then add the citron and boil five minutes. Put away in jars or crocks sealed air tight.

CAULIFLOWER PICKLES.

Choose fine, large and solid heads, cut away all leaves and pull away the flowers in bunches, stand in brine two days, drain and put in bottles with whole black peppers, allspice and stick cinnamon, boil vinegar, (use the same dressing as for mustard pickles), cook cauliflower five minutes in dressing, put them in jars, turn over the dressing and seal.

GREEN TOMATO PICKLES:

Slice thin in separate plates green tomatoes and onions, allow half a dozen large green peppers to one peck of tomatoes. Take a large earthen bowl and lay in a layer of tomatoes and a layer of onions, sprinkling in a tablespoonful of salt to each layer, continue until you have packed together all you wish to pickle, then turn a large plate over the tomatoes and let them stand until morning, then drain off all the salt and juice and pour over boiling vinegar, strongly spiced with cinnamon, cloves and a very little allspice and ginger, which should be tied in little bags, cover close and let them stand a week, when the vinegar should be poured off, the pickles thoroughly drained and cold vinegar poured over them.

RIPE TOMATO SWEET PICKLES—(FINE).

Peach tomatoes or those about that size, not too ripe, for they should remain whole, dip them into hot water a few at a time, peel, lay them in a jar, cover with strong cider vinegar, let them stand three days, pour off the vinegar, add to it five pounds of sugar, one dessertspoonful of cloves, one of cinnamon to every seven pounds of fruit; put the sugar, vinegar and spices into a porcelain kettle, cook slowly three hours, just let simmer not boil, then turn it over the tomatoes that are in the jar, be very careful not to break the tomatoes, as by careful handling they can be sliced for the table, when they are ready for use. Very nice to serve with roast beef.

TOMATO CHOWDER.

One peck of green tomatoes, six large onions, four green peppers, chop tomatoes, onions and peppers fine, add a pint of salt and let stand over night, drain off brine, cover with vinegar and cook one hour, then add vinegar enough to cover with three pounds of light brown sugar, one tablespoonful each of cinnamon, cloves and allspice, one-fourth cupful of white mustard seed.

RIPE TOMATO PICKLES.

Take medium sized solid tomatoes, scald slightly and remove the skins place in a jar and pour over boiling vinegar spiced and sweetened, these are nice for immediate use, but will not keep very long.

SWEET CHOPPED PICKLES.

One peck green tomatoes, half peck ripe tomatoes, one cupful of salt, one large head of cabbage, two onions, three large, ripe peppers, chop all fine, put in a thin bag and hang up to drain forty-eight hours, place in preserving kettle, cover well with vinegar to which add three pounds of brown sugar, a tablespoonful each of allspice, cloves, cinnamon, mace and celery seed, boil two hours, keep in fruit jars.

FRENCH TOMATO PICKLE.

One peck of green tomatoes and a large onion chopped fine, throw over them one teacupful of salt, let stand over night, next day drain and boil in two quarts of water and one of vinegar fifteen or twenty minutes, drain again and boil in two quarts of vinegar, two pounds brown sugar, two tablespoonfuls mustard seed, one of ground mustard, one of cinnamon, one of cloves and allspice, teaspoonful of cayenne pepper, one teaspoonful of ginger.

SPICED TOMATOES.

Eight pounds green tomatoes and four pounds light brown sugar, simmer three hours, then add one quart vinegar, one

tablespoonful each of allspice, cinnamon and mace, boil fifteen minutes and bottle up.

WATERMELON PICKLE.

Let the melon soak over night in alum water, then cut off the rind and cut into slices three inches square, then scald in weak vinegar, drain. Make a syrup of one quart of vinegar, three pounds of sugar, one tablespoonful of cloves, two sticks of cinnamon, a dozen pepper corns, boil and pour over melon, seal in cans.

WATERMELON RINDS PICKLED.

Peel off outside rind, cut in pieces two inches in length, cook the pieces in weak alum water until clear. Prepare vinegar as for any sweet pickles, heat and pour over rinds.

TOMATO SOY.—A SOUTHERN RELISH.

One peck of tomatoes seeded, salt and drain, one dozen onions cut up and salted, one-half of large box of mustard, one-half dozen green and red peppers, one tablespoonful of celery seed, one teaspoonful of mustard seed, one tablespoonful of cloves, one-half gallon of vinegar, two pounds of brown sugar, chop tomatoes, onions and peppers. Put the chopped pickles into a jar, well mixed, add sugar, mustard, celery seed, mustard seed and cloves to the vinegar, stir them thoroughly and pour over the chopped pickles. This is uncooked Chilli Sauce.

CHUTNEY.

Sixteen large, ripe tomatoes, sixteen sour apples, six onions, four large red peppers, two green peppers, two pounds of seeded raisins, two cupfuls of coffee sugar, one quart of vinegar, salt to taste, peel tomatoes, peel and core apples, peel onions, seed peppers, chop all, mix and boil until it thickens. Bottle and seal.

ANTWERP SAUCE.

Four common sized onions, half peck ripe tomatoes skinned, two red peppers, half scant teacupful salt, one teacupful

of white sugar, three-fourth teacupful of white mustard seed, one teacupful of grated horseradish, two tablespoonfuls of ground cloves, three tablespoonfuls of celery seed, two tablespoonfuls of ground cinnamon, two tablespoonfuls of black pepper, one quart of cider vinegar. Directions for making: Chop onions and peppers very fine; chop tomatoes and drain them, mix well with the spices and put in a stone jar with cover, do not cook, good with cold meats.

PICKLED STRING BEANS.

Soak your beans in salt water twenty-four hours, (brine strong enough to balance an egg), pour off brine, turn over cold water, let stand for five minutes then drain, scald in good vinegar for a few minutes with a little alum and spice, then seal in jars or crocks using the same vinegar. Use a piece of alum about the size of a cherry for each quart jar, spice to suit taste.

PICKLED ONIONS.

Peel small onions, (very small), let stand in salt water two days, drain, pour on hot spiced vinegar enough to cover, bottle.

PICKLED ONIONS.

Peel and boil very small onions in milk and water ten minutes, drain, then pour over boiling water, drain again, put in one gallon of vinegar, one-half ounce of mace, teaspoonful of cloves, four tablespoonfuls of salt, one-half ounce of alum and turn the whole boiling on the onions and seal in jars or crocks air tight.

PICKLED ONIONS.

Get small, white onions, pour boiling water over them, peel, let remain in weak brine one week changing it every day, put them into cold water over the fire, let them get boiling hot, drain, scald vinegar with one red pepper with the seeds removed, add cloves and cinnamon and pour over the onions cold.

PICKLED CABBAGE.

Take heads of red cabbage, shred them, put in a jar, sprinkle salt through it, let stand over night, in the morning rinse and drain it thoroughly, put back into the jar, then take one tablespoonful of cloves, one of cinnamon, one of pepper, put the spices in a bag and throw into the vinegar, heat, pour over the cabbage hot, add one tablespoonful of pulverized alum to the vinegar.

CHOPPED PICKLE.

Three dozen cucumbers and eighteen onions, peeled and chopped fine, sprinkle over them three-fourths pint table salt, put the whole in a cheese cloth bag and let drain over night, add a teacupful mustard seed, half teacupful ground black pepper, mix well and cover with good cider vinegar.

QUINCE PICKLE.

To every four pounds of fruit, take two pounds of sugar and one pint of vinegar. Spice with bits of cinnamon and a few cloves. Pare, quarter and steam the fruit until a fork will go through it easily, cook five minutes in the syrup, remove the fruit and boil the syrup until it is as thick as for preserves, when cold pour over the fruit.

VIRGINIA PICKLE RELISH.

Two quarts of green tomatoes, one quart of ripe tomatoes, three small bunches of celery, three large onions, three large red peppers, three large green peppers, one small head of cabbage or cauliflower, one-half coffeecupful of salt and let them stand over night. Drain well in the morning. Add three pints of vinegar, two pounds of dark brown sugar, one teaspoonful of mustard, one teaspoonful of pepper. Cook until clear about one hour. Put into glass jars or crocks with tight covers and seal with sealing wax.

PICKLED PEACHES.

Select peaches that are not quite soft enough to eat, rub them well with a flannel cloth. To every quart of vinegar use

six pounds of light brown sugar, scald and skim, then drop in the peaches a few at a time, let them thoroughly scald through, add a little stick of cinnamon and cloves. When the peaches are scalded, place them in a stone jar and pour over the vinegar syrup and seal them and put them in a cool place.

PICKLED PEACHES.

Rub the peaches with a coarse towel, stick two or three cloves into each peach, make a syrup of four pounds of granulated sugar and one quart of vinegar to every seven pounds of fruit, boil the syrup and skim, put a few peaches in at a time and when they can be pierced with a silver fork remove them and put them in glass cans, fill with syrup to overflowing and seal tight. Be sure and use good cider vinegar.

SPICED PEACHES.

Five pounds of fruit after it is pared and stoned, four pounds of sugar, one pint of vinegar, one tablespoonful of cinnamon, one teaspoonful of cloves, cook slowly until thick.

PICKLED PEARS.

One quart of sugar to one pint of vinegar, one gallon of fruit, let sugar and vinegar come to a boil, skim and add the pears, let them cook until they are tender or can be pierced with a fork, take them out and put them in glass cans, fill with syrup to overflowing and seal.

SWEET PICKLED CRABAPPLES.

To one quart of vinegar, three and one-half pounds of sugar, three pieces of ginger root, add two tablespoonfuls of cinnamon and one of cloves tied in a muslin bag, boil the syrup twenty minutes, then put in seven pounds of Siberian crabapples that have been previously steamed until partially tender, let boil a few minutes then skim out and put into stone jars, boil the syrup down to one-half and pour over the fruit.

PICKLED CHERRIES.

One peck of cherries, one quart of vinegar, four pounds of sugar, heat the vinegar and sugar together, strain it, then cook the fruit in the syrup five minutes. Do not stone the cherries.

CALIFORNIA GRAPE PICKLES.

Five pounds of grapes, three pounds of granulated sugar, four cupfuls of good cider vinegar, a small handful of whole spices, cloves, mace and allspice, take the solid white grapes and with scissors cut the branches the required size, rinse and drain, boil the sugar and vinegar together for about fifteen minutes, put in the grapes, set back on the range and let simmer very slowly for twenty minutes, pour all into a colander set in a pan, put the grapes in a jar and the syrup back in the kettle with the spices tied in a piece of muslin, boil ten minutes, then pour over the grapes, after standing a day or two the syrup must be drained off, boiled and poured over hot again. Any grapes may be used in their season, before too ripe.

SECTION 34—FOOD FOR THE SICK ROOM

CHICKEN BROTH.

Clean a chicken, take one-half, pour on it one quart of cold water and a little salt, put in a spoonful of rice, boil two hours very slowly and tightly covered, skim it well. Just before using it put in a little chopped parsley, say one-half teaspoonful.

MUTTON BROTH.

To one pound of mutton cut in small pieces and every particle of fat removed, one pint of cold water, let stand in cold water for one hour, put in double boiler and cook one hour, add one-half teaspoonful of salt, let cool and skim.

BEEF TEA.

One pound of beef, juicy and free from fat, to this add one pint of cold water and one teaspoonful of salt, cut the meat in pieces and let it stand in water one hour, then put on the fire, heat slowly and when it has reached the boiling point, strain and season to taste.

BEEF TEA.

Cut lean, fresh meat in small pieces, introduce them into a wide-mouthed bottle, corked tightly, and place in a kettle of cold water, heating it gradually until it boils. After a few hours digesting in this way, the juice is drawn off and constitutes one of the most concentrated forms of nourishment.

BEEF SANDWICH.

Scrape two tablespoonfuls of raw beef from a choice, tender piece, season it with salt and spread it on a thin slice of bread, buttered or not, as preferred. Fold the bread, cut off the crust and divide the slices in uniform size.

BEEF JUICE.

Put a piece of thick steak on a gridiron over the coals and when heated sufficiently to free the juice, squeeze it in a lemon squeezer. This is excellent for an invalid. It may be taken from a spoon or eaten with rice.

FARINA GRUEL.

Stir two tablespoonfuls of fine farina into three tablespoonfuls of milk until the mixture is smooth. Pour this into a pint of boiling water, stirring it well until thoroughly cooked. When taken from the fire add one cupful of sweet milk or cream and a pinch of salt.

ARROW-ROOT GRUEL.

Mix two tablespoonfuls of arrow-root with water to a smooth paste, gradually stir it into a pint of boiling water and let cook till quite clear, sweeten with loaf sugar. Milk may be used when preferable instead of water, especially for children.

INDIAN MEAL GRUEL.

Sift the meal and add three tablespoonfuls to a quart of water, wash once or twice by changing the water as the meal settles, then boil twenty-five minutes to one hour, stirring it constantly, strain and add a little salt.

MILK PORRIDGE.

Put to a half pint of boiling water, two teaspoonfuls of flour wet smooth in cold water and add salt. Then add a half pint of milk, stir it well and let it boil up again. Vary the proportions of milk and water as the case requires. Made wholly of milk makes it a very hearty dish.

GROUND RICE GRUEL.

Rub a heaping teaspoonful of ground rice in a small quantity of cold water and stir into half a pint of boiling water, add a little salt and let it boil up half a minute. If milk is allowed

it is an improvement to make gruel with equal parts of milk and water.

WINE WHEY.

Heat half a pint of sweet milk, as it reaches the boiling point, pour best port wine in slowly until it curdles, do not stir it, strain the whey from the curdle and sweeten to taste, this gives the full nourishment of the milk and wine and can be taken a little at a time in the most extreme cases of sickness.

PANADA.

Put four lumps of sugar, a handful of oyster crackers, a small piece of butter, two cloves into a small bowl. Pour one pint of boiling water over these ingredients and flavor with two tablespoonfuls of wine or brandy. This is very good in debility or stomach trouble.

SECTION 35—MISCELLANEOUS RECIPES

RECIPE FOR CURING HAMS.

For every fifty pounds of hams, take three and one-half pounds of brown sugar, four pounds of coarse salt, one and one-half ounces of saltpetre, one-half ounce of salaratus, put all into three gallons of water, boil, skim and cool, then pour over the hams. Let them remain in the brine seven weeks.

RECIPE FOR CURING BEEF.

For every fifty pounds of beef, taken two and one-half pounds of brown sugar, three and one-half pounds of coarse salt, one ounce of saltpetre, one-quarter ounce of salaratus, put into two gallons of water, boil, skim and cool, then pour over beef. Beef should remain in the brine three weeks.

MAKING SAUSAGE.

For twenty pounds of meat, one-half pound of salt, one and one-half ounce of pepper, one-quarter pint of pulverized sage.

English sausage is made by the addition of two pounds of dry bread crumbs to the twenty pounds of ground meat.

FRUIT STAINS.

Stretch the stained spot lightly over a deep bowl or pail and pour over it boiling hot water, letting it filter through till the stains disappear. The water must be really boiling. If the article has been thrown into suds before looking after the stains, the hot water will not remove them.

INK STAINS.

If ink is spilled on cloth, do not let it dry, but as speedily as possible, get cotton batting, wet it in sweet milk, soak the spots and rub with the cotton, wring the cotton out and soak again with milk, this done, wash and rinse in clear, warm water

For removing ink from Carpets or Rugs: One pint of cider vinegar, one tablespoonful of salt. Apply every two or three days, until the spots are eradicated.

TO REMOVE THE GLAZE APPEARANCE FROM BLACK CASHMERE.

Dip another piece of any black woolen stuff into hot soap suds, place it over the glazed spots and iron it until the wet cloth is dry. This should give a good surface to the material again. It can be used for black cloth coats as well.

TO RAISE THE PILE OF VELVET.

Hold over boiling hot steam with the wrong side of the velvet towards the steam, then pass the back of the velvet across a hot iron.

TO PREVENT CALICOES FROM FADING.

Make a strong solution of salt, allowing half a pint of salt to one quart of water. While hot put the material in and let it lie for a time, then take out and wash as usual. This is good to set color of all calicoes, linens and fancy colored stockings.

TO WASH BLACK CALICOES.

Wash as other calicoes and to the rinsing water, which should be soft water, add one-half teacupful of salt to a pail of water, add a little salt to the starch. Iron on the wrong side of all calicoes.

TO CLEAN BLACK SILK.

Boil black kid gloves and sponge the silks with the water.

TO REMOVE MILDEW.

Rub with soft soap and cover with chalk and expose to strong sunlight.

TO TAKE OUT SEWING MACHINE OIL.

Wash with cold water and soap.

TO REMOVE WHITE SPOTS FROM FURNITURE.

Touch the spots lightly with alcohol.

TO REMOVE PAINT FROM GLASS.

One tablespoonful of soda to one quart of hot water.

OILCLOTHS.

Should be washed in luke warm water, with a flannel cloth. After they are dry, then with a cloth wet in milk.

TO MAKE STARCH.

Have the water boiling hard in the teakettle, also the starch wanted mixed smoothly with cold water in a clean tin pan. Pour over the boiling water until the starch is quite thick, stirring constantly until the starch is clear, use a sperm candle by stirring it around the starch a few times. It is best to starch the clothes while the starch is hot, as it is liable to be in flakes on the clothes if allowed to get cold.

TO KEEP FURS AND ALL KINDS OF WOOL CLOTHING FROM MOTHS.

Tie them close in bags, you may put them in trunks or boxes. Look them well over before they are put into bags.

PENNYROYAL.

Wet a cloth in pennyroyal and hang it in your room and you will not be troubled with mosquitoes or any other winged insects.

TO RID THE HOUSE OF COCKROACHES OR WATER BUGS

Scatter powdered borax where they are the thickest. Let the borax remain for a week at least, before brushing it up.

TO MEND CHINA.

This is a very old English recipe: Take a very thick solution of gum arabic in water and stir into it plaster of paris until the mixture becomes of the proper consistency. Apply it with a brush to the fractured edges of the china and stick them together. In three days the article cannot be broken in the same place.

TO PURIFY SINKS OR WATERCLOSETS.

Take one pound of copperas dissolved in four gallons of water.

FOR BURNS.

Glaze over the effected parts, with the white of an egg, when thoroughly dry, fold over cotton batting, then a cloth, tie a cord lightly around to keep the wraps from slipping. This will remove the pain and heal the burn quickly. Saw a Dr. dress a burn this way in Louisville and it was but a few days healing.—*Mrs. Chase.*

ALKALINE POISON.

To counteract the effect of an alkaline poison, administer half a tablespoonful of vinegar in a wineglass of water every few minutes.

FOR CORROSIVE SUBLIMATE.

For corrosive sublimate, give white of eggs, as quickly as possible.

POISON IVY.

Dissolve borax in water, make it strong and bathe the parts poisoned by the ivy.

ANTIDOTE FOR POISONS.

In all cases evacuate the stomach by an emetic at once. The best emetics are ground mustard, a large tablespoonful in a tumbler of water, or powdered alum half-ounce doses in half tumblerful of water and tartar emetic one or two grains. When prostration exists, stimulants should be resorted to. When convulsions continue, apply mustard plasters to the feet. Two gills of sweet oil, swallowed instantly after taking poison, is said to neutralize every form of vegetable or mineral poison.

TO GET RID OF BLACK ANTS.

Get five cent's worth of tartar emetic, mix in an old saucer with sugar and water and set it in your pantry, where

the ants trouble you. In twenty-four hours every ant will have left the premises.

RED ANTS.

Wash and wipe thoroughly your safes and cupboards, then sprinkle on salt and rub well into the wood, not neglecting the cracks and crevices. This application properly applied, will relieve you of this annoyance.

TO DESTROY BUGS AND MOTHS.

Prepare a strong solution of alum in water and apply while warm with a painter's brush to the cracks and crevices of the walls, floors and beds. If applied thoroughly in March will not have to be applied again for bugs during the year, but moths should be attended to frequently during their season. It is easily procured, prepared and applied and is a sure destruction to these noxious vermin.

FOR STAINING FLOORS.

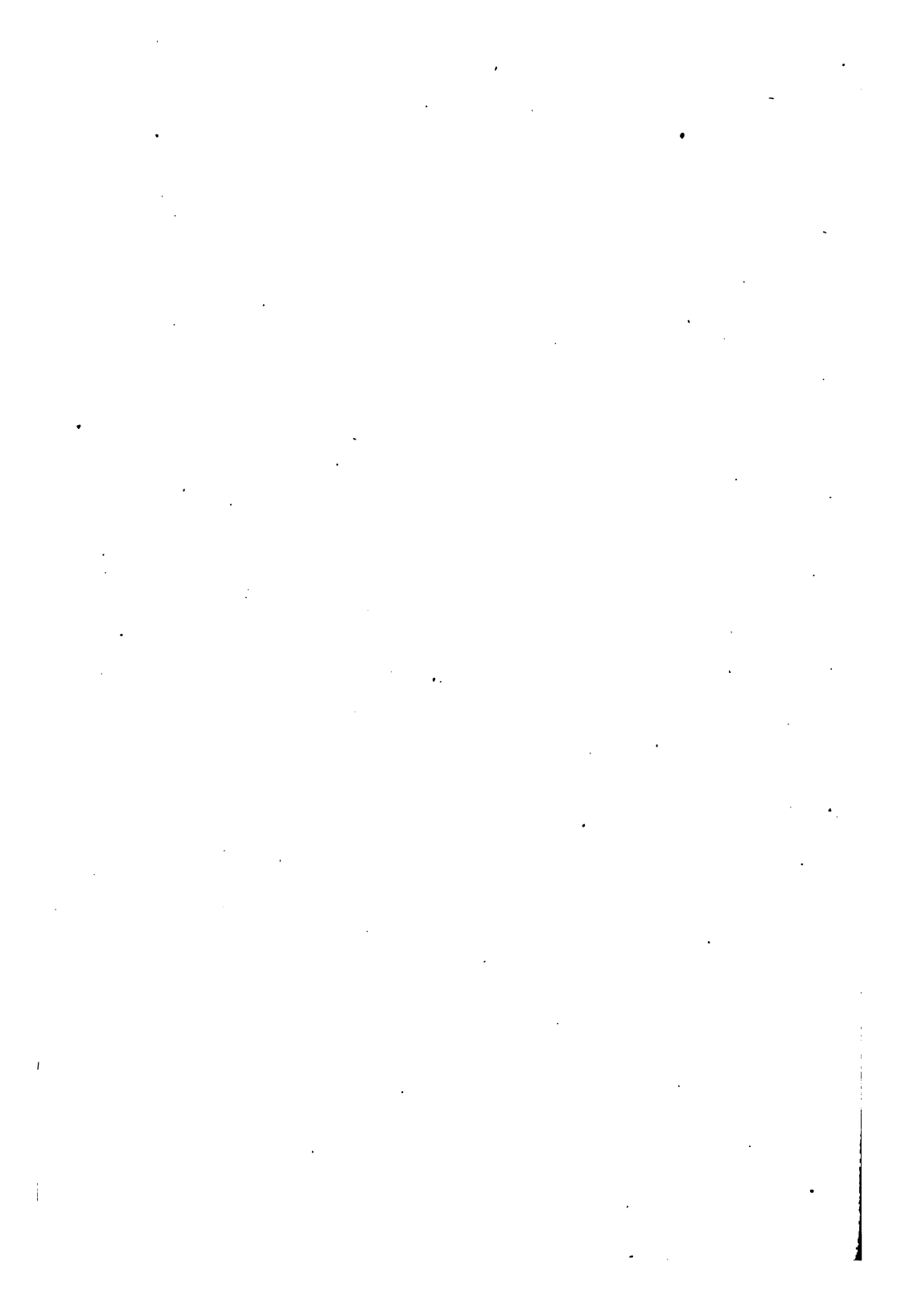
One part boiled linseed oil, three parts turpentine. Use burnt umber powdered in oil to color.

TO POLISH FLOORS.

With Orange Shellac cut with wood alcohol.

TO PAINT A FLOOR.

Just paint the floor a very light yellow, let it get thoroughly dry, it will take twenty-four hours. Then stain it with cherry stain, the floor will be perfect.



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